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SCHOOL LUNCH FACILITIES

UNITED STATES DEPARTMENT OF AGRICULTURE
Production and Marketing Administration
WASHINGTON, D.C.

ONE ROOM SCHOOL

SB351 .H5S38

Schutzprogramm f ur
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FOREWORD

Although more schools are now serving a complete lunch than in the past, many schools are not doing so because of a lack of facilities. On the other hand, many sponsors of school lunch programs have found that a few pieces of well-chosen equipment, conveniently arranged, can be used to prepare and serve a complete meal even in the one-room school where space and funds are limited.

Since Federal cash assistance was started in 1943, an increasing number of programs are serving the complete Type A lunch. In the one-room school, this usually consists of one hearty main dish, such as a meat and vegetable stew, a bread and butter sandwich, fruit, and milk. Usually the children bring their sandwiches from home so the only preparation necessary is for the main dish. On some days the meal is a cold one with a main dish such as a substantial salad made of fish, cottage cheese, or eggs, served with raw vegetables and fruit. The emphasis is on simple preparation with a minimum of cooking or baking in order to retain nutritive value.

The plans in this publication have been developed around minimum requirements, yet they are expansive enough to guarantee efficient preparation of the Type A lunch. With proper equipment, one worker should be able to prepare and serve 18 to 25 lunches and do the cleaning up afterward. Where funds are not available to employ someone or volunteers cannot be obtained, three or four pupils working for half-hour periods could prepare a simple lunch under the supervision of the teacher. So that the work would become a learning experience, the pupils could take turns at preparing the lunch and washing the dishes.

This publication is intended to assist new programs in planning their equipment purchases and to help already existing programs in improving their

facilities. The suggestions are based on ideas obtained from programs operating successfully. It is recommended that local school authorities consult school plant directors and school lunch supervisors in their State departments of education when making plans for new or improved school lunch facilities.

The material in this publication was prepared in the Food Distribution Programs Branch, by Margaret M. Morris of the School Lunch Division, and Erwin G. Adelberger and Ivon H. Blackman, Jr., of the Industrial Feeding Division. The facilities proposed are consistent with the recommendations of the subcommittee on School Lunch Management of the Inter-Agency Cooperating Committee on School Lunches.

Matters concerning health and sanitation have been reviewed by the U. S. Public Health Service for conformance to its standards, thus bringing these items into agreement with the requirements of as many individual States as possible. The material has also been reviewed by the School Housing and Home Economics Sections of the U. S. Office of Education.

Paul C. Stark, Director
Food Distribution Programs Branch
Production and Marketing Administration

April 1946

School Lunch Facilities

Prepared in the Production and Marketing Administration

FACILITIES AND EQUIPMENT

In the rural school, conveniences such as running water, sewers, and possibly electricity may be lacking. However, the absence of these conveniences should not discourage the adoption of a school lunch program. It is possible to carry on a very successful program with a minimum of equipment and space if the proper organization and planning work is done beforehand. The main thing is to keep the facilities from becoming makeshift. Suitable equipment arranged with a regard for work sequence as well as maintenance not only increases efficiency but makes it possible to maintain proper sanitary conditions.

Drawings

The plans for the placement of equipment for school lunch preparation, shown on sheet 1, are numbered arrangement "1" and arrangement "2" to meet the following conditions:

Arrangement 1. Where equipment will be installed in the corner of the school room.

Arrangement 2. Where equipment will be installed in a small room attached to the building, such as an entrance vestibule, cloakroom, or an addition planned to be built.

In both cases the equipment is the same, so if an addition is to be made to the school building in the future, the equipment could be transferred to it without any trouble. It would be wise to plan toward an addition from the beginning as the preparation of food in a room other than the classroom itself has several obvious advantages.

The controlling factor in both arrangements is the space necessary to accommodate the chosen type of cooking equipment and to maintain the proper clearances around it. (See table 1 on page 6.) This factor is shown in the plans as dimension "X". Because of the wide variety of stoves available and the dependency on the kind of fuel to be used, this dimension cannot be named in feet and inches. Consequently, the cooking equipment should be determined first, so that the adjacent cabinets may be placed accordingly.

The basic principle behind these plans is compactness combined with an ability to expand the equipment during periods of use. This has been accomplished by the use of two movable tables. Operation diagrams on sheet 1 show the suggested positions of these tables through the phases of preparation, serving, and cleaning up. If these steps are followed in actual use, the entire unit should function smoothly.

Construction of Equipment

Sheets Nos. 2 and 3 show plans of construction for the cupboards, sink, and movable tables. Although the details are complete enough to show clearly the suggested methods of construction, a sheet of details drawn on a larger scale may be obtained upon request from the School Lunch Division, Food Distribution Programs Branch, Production and Marketing Administration, U. S. Department of Agriculture. The plans have been developed so that the cabinets and tables may be constructed by home labor, if desired. Further use of the plans would be to obtain cost estimates from local millwork concerns. Where local construction methods vary from the details shown there is no reason why the local methods should not be used so long as the total amount of storage space and work surface are obtained and stability and design are not sacrificed.

The material to be used in the cupboards, rolling tables, and sink base should be the best grade of kiln-dried lumber, free from knots, shakes, and splits. Dimensions of frames, rails, stiles, and intermediate members should be not less than those given on the plans. Tops of rolling tables should be made of 1-1/16-inch maple or birch tongue-and-groove strips, not more than 3 inches wide, glued together.

Cupboard doors may be five-ply 5/8-inch plywood, with edges sanded smooth, or frame type with three-ply laminated panels. Sliding doors in rolling tables should have either hardwood top and bottom rails or be equipped with inset hardwood strips as top and bottom guides.

Drawer fronts should be of straight-grained stock. Slides for drawers and rolling table doors should be hardwood.

Shelves should be of solid stock not less than 3/4-inch thick finished on both sides. Back of wall cupboards should be made of 3/8-inch thick plywood.

Finish hardware should be of a grade that will stand up under heavy duty use. It should be noted that large wheel-type casters are recommended for the rolling tables. These will make the moving of tables an easy operation. The additional cost of the large caster wheels over that of small inexpensive casters will be more than compensated for by the greater efficiency of the large casters.

Locks should be installed on all doors and drawers.

Wall cabinets should be erected level and plumb. Finished mouldings and fillers should be installed where necessary to close voids. The wall cabinets should be anchored securely in place.

Finishing of Cabinets

The painting of all cabinet work with the exception of the tops of rolling tables should be as follows:

All surfaces should be sanded smooth and be clean and free from dust before any paint is applied. Pitch pockets, streaks, and knots should be shellacked before the priming coat of paint is applied. Nail holes and similar holes or defects should be puttied with whiting lead and whiting putty.

The priming coat of paint should be applied according to manufacturer's directions. Priming paint should be made of lead and oil paint for interior woodwork, and should be manufactured or mixed especially for priming for a two-coat job of painting.

Sandpaper the priming coat before applying the second coat of paint and clean the sandpapered surfaces thoroughly.

The second coat of paint should be applied only after the priming coat is absolutely dry. The second and final coat should be semigloss interior lead and oil enamel prepared especially for two-coat work.

The tops of rolling tables should be left unpainted and treated with several soakings of boiled linseed oil so that penetration of the oil can progress uniformly to a good depth. After there is satisfactory penetration, the surface should be rubbed clean of excess oil and left free for use.

Preparation of Area

Before any equipment is installed, the general area in which it is to be located should be thoroughly cleaned. All cracks and holes should be properly filled and smoothed off and the whole area should be painted to make it ready to receive the equipment. It would be well to cover the floor in this area with a good grade of linoleum, or similar desirable floor covering, cemented in place with the joints at baseboards tightly fitted and caulked. If lunch preparation facilities are located in one corner of the schoolroom and the

linoleum floor covering extends but 5 to 6 feet beyond the equipment in two directions, the line at which the floor covering stops should be covered with a flat metal strip tacked well in place so as not to introduce a stumbling hazard.

Cooking Equipment

The selection of cooking equipment will be determined by the available type of fuel and the allowance in the budget for this purpose. The stove may be oil, gas, electric, coal, or wood. It should have not less than two burners, and should be equipped with an oven. The total cubic-inch oven space should be based on the amount of baking contemplated. If necessary to use a top-of-the-burner type oven, two such ovens may be required to make up the proper number of cubic inches of baking space.

Regardless of the type of stove finally selected, extra precautions should be taken in its installation to reduce fire hazards to a minimum. Table I shows the required clearance space around cooking stoves. In case the local code requirements for safety in the installation of cooking equipment be at variance with clearances listed in the table, the local code should be followed.

The stove should not be installed under a window. It is recommended that the stove be located at least 2 feet away from the nearest window opening. If gas or electric hot plates are to be used instead of a standard range or stove, the hot plate should be placed on a table or cabinet of a type of construction sturdy enough to be rigid when pails of water are placed on the burners for heating and sterilizing. Ample clearance should be allowed around the hot plate for ease in using and cleaning.

All confining surfaces around the hot plate as well as the shelf or table top on which the plate stands should be protected with an incumbustible covering. Top-of-the-burner ovens may be stored in the space below this shelf or table. The installation of the hot plate should be such that the top surface of the burner is not over 32 inches from the floor.

Combustible Construction

Combustible construction is defined as any construction containing wood or combustible boards whether protected by plaster or gypsum boards or not. All clearances from combustible construction to equipment shall be measured from the outer surface of the equipment to the combustible material, disregarding any intervening protection applied to the combustible material. Column A of Table I indicates the minimum clearances when the combustible construction is protected with 3/16-inch asbestos cement board supported on incombustible furring; asbestos board must have 2-inch clear openings at top and bottom for circulation of air. Column B indicates the minimum clearances when no protection is provided.

Table I - Protection required for combustible construction near cooking equipment.

<u>Cooking stove</u>	<u>Clearance from</u>	<u>Space required</u>	
		<u>A</u> <u>Protected</u> <u>(Inches)</u>	<u>B</u> <u>Unprotected</u> <u>(Inches)</u>
Coal range	Side and rear	12	24
	Smoke pipe	12	18
Kerosene range	Side	2	2
	Rear	6	6
Gas range, Type B <u>1/</u>	Side	0	2
	Rear	0	1
Electric range	Side	0	1
	Rear	0	1

1/ American Emergency Standard Approved Requirements for Domestic Gas Ranges, American Standards Association.

When the equipment is located closer to combustible construction than the minimum distances indicated in Table I, the partition wall or ceiling must be built of brick, tile, or concrete masonry units.

Smoke Pipes

Smoke pipes from any type of coal range shall not pass through closets. Smoke pipes which pass through partitions constructed of brick, tile, or concrete units shall be enclosed in fire clay thimbles. Where smoke pipes pass through combustible partitions, the partition must be cut away to make a minimum clearance of 8 inches from the smoke pipe. In lieu of such a clearance the opening may be closed by providing a thimble built of brick, tile, or concrete extending at least 6 inches beyond the thimble in all directions. In such cases the thimble shall clear the smoke pipe by at least 2 inches.

Water Supply

Where water is not furnished from an approved town or city water supply, the well, spring, or cistern must be constructed and protected according to State department of health specifications, and samples of the water tested and approved periodically.

If the water supply is to be a well, spring, or cistern, it would be highly desirable to have water brought into the building, preferably to the sink. This may be accomplished through the use of a hand pump at the sink. If the water supply is situated in a position to allow this kind of equipment, the hand pump should be of the forced type with cylinder placed below or near the water level so that priming will not be necessary. A mechanical pressure system may be used when the budget permits such expenditure.

Running water in the building will save not only many valuable steps through preparation, serving, and cleaning up processes but will make it

possible to do a smoother, better job during each phase of the work. Water is a vital adjunct to the handling of food and it should be as handy or accessible as possible.

The following publication should be obtained for reference: "Rural Water-Supply Sanitation, Recommendations of the Joint Committee on Rural Sanitation," Supplement No. 185 to the Public Health Reports. This pamphlet is one of the best on the subject...

Sink

Regardless of whether or not the building is supplied with inside running water it is strongly recommended that a sink be installed. The sink shown in the plans is intended to be made of sheet metal with all seams and joints tightly closed so that there are no places where moisture can collect to breed vermin.

Two ~~sink~~ boards are shown but they are not intended to be hinged. They should be stood up against the back of the sink when the whole area of the sink is needed. This might be during dishwashing when the dishpans would be in use.

Waste Water

It is recommended that waste water from sink be carried off in a manner other than collecting it in buckets to be thrown out on the surface of the ground or allowing it to drip directly to the ground below the building. Such practices set up areas where flies and insects breed in the solid matter that is not absorbed into the ground.

To conform to the best sanitary practice the sink should be provided with a drain to carry waste water away from the building to a place of disposal that meets in every way, the requirements of the State health department.

This drain line should be provided with a trap that will collect grease so the final place of disposal will not become coated with an impervious layer of solid matter. The grease trap should be located so that it can be easily reached for periodic cleaning. Precautions should be taken in cold climates to protect the installation against freezing.

One method of waste water disposal that involves the minimum cost and that can be built entirely by home labor might be as shown on sheet 4. However, it must be pointed out that this method should be used for sink waste water disposal only and not for any other kind of sewage. Also, before installing this system, the approval of the State or local health department should be obtained as a State or local ordinance may govern the installation requiring a disposal system designed for complete sewage disposal rather than the simple system shown on sheet 4.

The following publication, which is one of the best on rural sewage disposal should be obtained for reference on all matters pertaining to sewage disposal: "Rural Sewage Disposal, Recommendations of Joint Committee on Rural Sanitation," Reprint No. 2461 from the Public Health Reports.

Refrigerator

Due to the handicaps of ice delivery, power or budget limitations, a refrigerator cannot be included in all school lunch programs at the beginning.

It is a piece of equipment that is strongly recommended, however, as there is nothing quite so important as adequate refrigeration where food handling is concerned. The refrigerator should appear as one of the first items on the budget list and every effort should be made to acquire one. If this cannot be accomplished at the beginning of the program, then it should be purchased as soon thereafter as possible. Without refrigeration, perishable foods even

though cooked, should not be kept overnight.

Dishwashing

Dishes should be washed with great care to prevent the spread of infection. This requires plenty of hot water for washing, rinsing, and sterilizing. There also must be a good washing compound (detergent) for scrubbing dishes and a scouring powder or steel wool for cleaning pots and pans. A stiff bristle brush should be used for the washing operation.

In planning the facilities in this manual, it was assumed that water would be heated on top of the stove.

Step by step procedure for proper washing of dishes with limited facilities would be as follows:

Children returning their soiled dishes to the table from which they picked them up would wipe with their paper napkins any left-over food into a garbage container, placed near at hand for this purpose. They also would separate paper trash from silver ware and place the dishes in the proper pile.

The operating diagrams 1.C and 2.C on sheet 1, show one of the rolling tables with soiled dishes at the right of the sink. Two dishpans are in the sink, one for hot water with washing compound in it and the other for hot rinsing water. The third dishpan is on the stove with boiling water in it. Dishes would be thoroughly scrubbed in the wash water and transferred to the rinsing pan in which one of the wire dish racks has been placed. The wire rack full of dishes would be lifted out and placed in the third dishpan on the stove containing the boiling water. It is important that the dishes be completely submerged below the surface of the boiling water. The dishes should remain in this bath a minimum of one minute after which the wire rack would be lifted out and placed on the other table rolled to a convenient position by the stove.

The dishes, still in the rack, will air dry rapidly. The second wire rack then would be placed in the rinse pan ready to receive the next batch of dishes after which the same sterilizing process would be carried through again. By this time the first wire basket could be emptied of the sterile dishes and put back into service. These steps of washing, rinsing, and sterilizing would be repeated until all dishes and pots and pans are finished. To accomplish the washing of the dishes more efficiently, a pan of warm water could be used to rinse the dishes before they are put in the washing water.

If in the actual working out of a specific lunch program running hot water is available at the sink and the water can be maintained at 170° F. temperature, the dishwashing operation will be somewhat simplified over the method described above. In this case, the third dishpan for sterilizing would be placed in the sink instead of on the stove as shown in the operating diagrams 1.C and 2.C. The sink shown in detail on sheet 2 will accommodate three dishpans if they are not over 15 inches in diameter. When water of at least 170° F. is used for sterilizing, the rack of dishes would have to remain completely submerged in this bath for at least 2 minutes.

Another method for sterilizing dishes other than with boiling water is the use of chemical solutions. In some instances this method may be required by State or local sanitary code governing the washing and sterilizing of eating utensils in public places. Data on the use of chemical agents may be obtained from local health departments.

Before any method is finally adopted it is recommended that the local or State health department be consulted so that the right method for a specific locality can be adopted at the beginning of a program.

Publications which contain excellent data on the washing of dishes and which should be referred to are: Public Health Bulletin No. 280, and Reprint

Hand Washing

In a building where there are no lavatories a water cooler or similar container equipped with a spigot should be placed on a stand for hand washing. A container of liquid soap, washbasin, and paper towel holder should also be provided. This equipment should be used by the children, before eating their lunches, as well as by those preparing the food.

A system can be worked out whereby soap, water, and towel monitors are used. The soap monitor would sprinkle a few drops of liquid soap on the other pupils' hands as they come to him in line before the wash basin. The water monitor would control the spigot to rinse the water from the hands, and the towel monitor would provide the child with a towel. Near at hand there should be a bucket to receive the waste water as it accumulates. After washing their hands, the children should proceed directly to the table from where they pick up their lunches.

Maintenance

All the usual good housekeeping measures will have to be practiced to keep the lunch preparation equipment in the best sanitary condition. The person in charge of lunch preparation would be in charge of maintaining cleanliness around the preparation area. The equipment list in this manual calls for a mop and scrub bucket for this particular purpose but these articles should be kept in the same place where the school janitor's cleaning supplies are stored. All cleaning supplies and insect and vermin eradicators should be stored in a separate locked cabinet, in a place away from food supplies.

Lighting

Although the general area devoted to lunch preparation should be well lighted by windows, it is recommended that artificial lights be installed to

insure adequate lighting at all work surfaces. Electric light bulbs should be shielded for diffusion and should be hung high enough above eye level not to cause glare in the worker's eyes.

Proper lighting is an important factor not only in the maintenance of sanitation but in the carrying on of the work itself.

Screens

All doors and windows should be screened. Screen doors should be self-closing and should open outward. Screening should be no greater than 16 mesh to keep out mosquitos as well as flies.

Garbage Containers

A garbage container with tight-fitting lid, of a capacity called for in the equipment list, should be provided and placed in such a position that it will be convenient to use during preparation and clean-up operations.

The emptying of the garbage container should be on a daily basis. First, the garbage should be free from trash, such as paper, bottles, and tin cans. The trash may be burned in an appropriate trash burner, such as a wire basket, to keep the debris collected in one designated place.

Arrangements may be made with a neighboring farmer to pick up the edible garbage for use in hog feeding. If this is not possible, small amounts of garbage may be buried on the premises in trenches 2 feet deep. Each day's collection should be covered over to prevent the breeding of flies and other insects as well as to avoid feeding rodents. When garbage is buried, trenches should not be dug closer than 50 feet to a well, spring, or cistern.

After emptying, the garbage container should be thoroughly washed and sterilized with scalding water and stored outdoors except when in use.

Costs

Estimates of cost of construction and equipment have been purposely omitted from this publication. It has been found that the kind of estimates usually included in this type of work are of little value in the end as costs vary too widely in different areas. It is considered good practice to obtain several estimates on a competitive basis. This manual should prove helpful under such conditions.

References

For sale by the Superintendent of Documents, Government Printing Office, Washington 25, D. C.

Rural Water-Supply Sanitation. Recommendations of the Joint Committee on Rural Sanitation. Supplement No. 185 to the Public Health Reports. Price 10 cents.

Rural Sewage Disposal. Recommendations of Joint Committee on Rural Sanitation. Reprint No. 2461 from the Public Health Reports. Price 10 cents.

Public Health Bulletin No. 280. Ordinance and Code Regulating Eating and Drinking Establishments. Recommended by the U. S. Public Health Service. Price 20 cents.

Methods of Sanitizing Eating and Drinking Utensils. Reprint No. 2574 from the Public Health Reports. Price 10 cents.

Making School Lunches Educational. Nutrition Education Series, Pamphlet No. 2, Federal Security Agency, U. S. Office of Education. Price 10 cents.

Available free from the U. S. Department of Agriculture, Washington 25, D. C.

Handbook for Workers in School Lunch Programs. NFC-3, U. S. Department of Agriculture. Although this booklet would appear to apply to programs more expansive than those for rural, one-room schools, the basic reasoning behind School Lunch Programs, the pointers on operation and maintenance, along with the many housekeeping suggestions, apply regardless of whether 18 children or 500 are being fed.

EQUIPMENT FOR ONE-ROOM SCHOOL LUNCH PROGRAM

- 1 range - minimum 2 burners - (oven desirable) - may be wood, oil, bottled gas, gas, or electric
- 1 cook's table with storage below for pots and pans
- 1 cupboard for food storage, etc.
- 1 cupboard for paper supplies
- 1 cupboard for dishes
- 4 drawers for - silver, utensils, linen
- 1 water cooler or container with spigot for hand washing
- 1 paper cup dispensing unit
- 1 stand for handwashing bowl
- 1 washing bowl
- 1 paper towel dispensing unit
- cupboard for paper storage
- closet for cleaning equipment. This may be the school cleaning closet.
- 1 sink
 - if running water is not available at least
- 2 water buckets are needed to carry water for cooking and dishwashing
- 3 dishpans - 10 qts. each -
 - minimum of 2 are required
 - 3 are preferred - 1 each for soapwashing, rinsing, and sterilizing
- 2 wire dishracks, that will fit dishpans
 - plates, bowls, fruit dishes - one each for child served.
- 1 8-qt. stockpot
- 1 5-qt. stockpot
- 1 3-qt. stockpot
- 1 frying pan 8-1/8 inch diameter
- 1 deep stew pan 1-qt. capacity
- 1 teakettle 7-1/2 qt.

2 baking pans, medium high, size depends on size of oven
2 water pitchers - 3 qt.
1 mixing bowl - 3 qt.
1 chopping board - 18" by 24"
1 can with cover for flour - 4 gal.
1 can with cover for sugar - 2-1/2 gal.
2 cans with cover for dried vegetables and cereals - 2-1/2 gal.
1 sieve 12-inch diameter, No. 8 mesh
1 measuring cup - 1/2 pt.
1 quart measure
1 set measuring spoons
1 potato masher
1 egg beater, rotary
2 mixing spoons
1 ladle - 6 oz.
1 basting spoon - 13 inches long
1 cook's fork - 6-1/2-inch blade
1 can opener
1 knife, large cook's - 9-inch blade
3 paring knives
1 knife sharpener
1 large trash basket (metal preferred)
garbage can with tightfitting cover - 7 to 10 gal. size - depending
on garbage removal schedule
1 pail - approximately 14 qts.
1 broom
1 mop

1 scrub brush

1 stiff bristle brush for dish cleaning

1 soap dish for handwashing

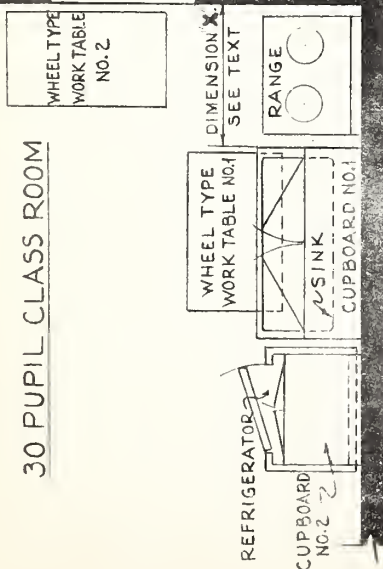
$\frac{1}{2}$ doz dish cloths

2 doz. dish towels
desirable but not minimum

1 scale - 25 lb. scoop

1 double boiler - 4 qts.

TABLE NO. 2



PART PLAN OF ONE ROOM SCHOOL HOUSE
ARRANGEMENT (1) FOR LUNCH PREPARATION

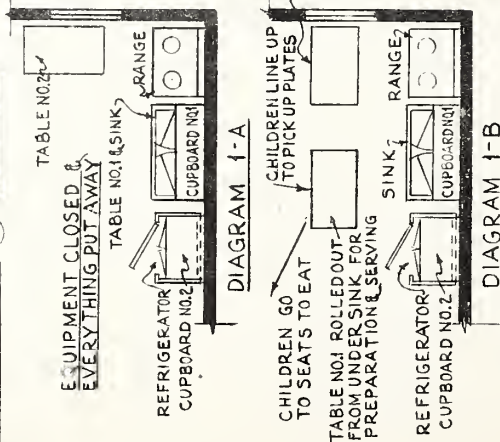


DIAGRAM 1-B

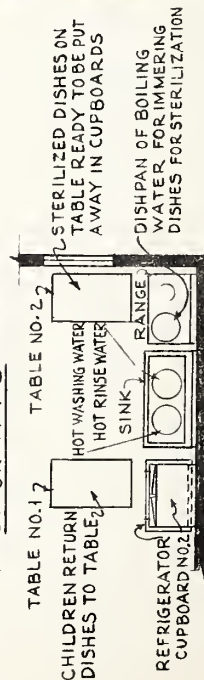


DIAGRAM 1-C

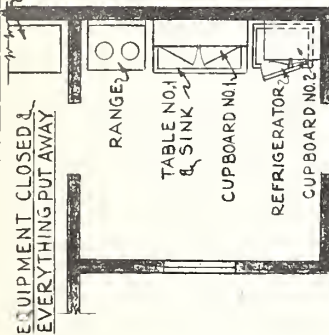


DIAGRAM 2-A

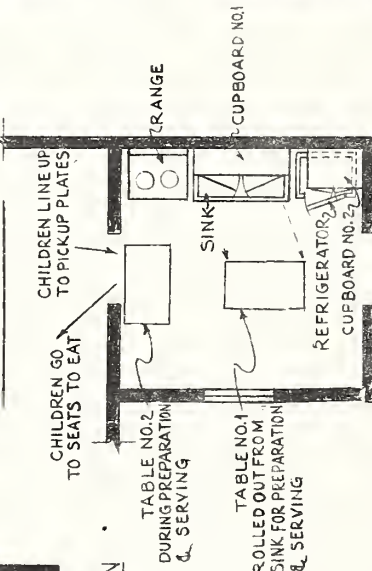


DIAGRAM 2-B

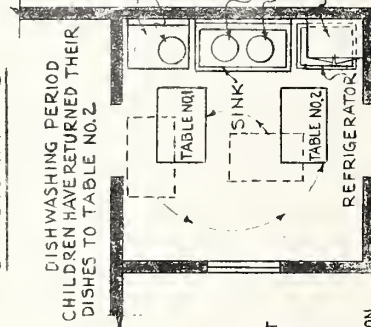
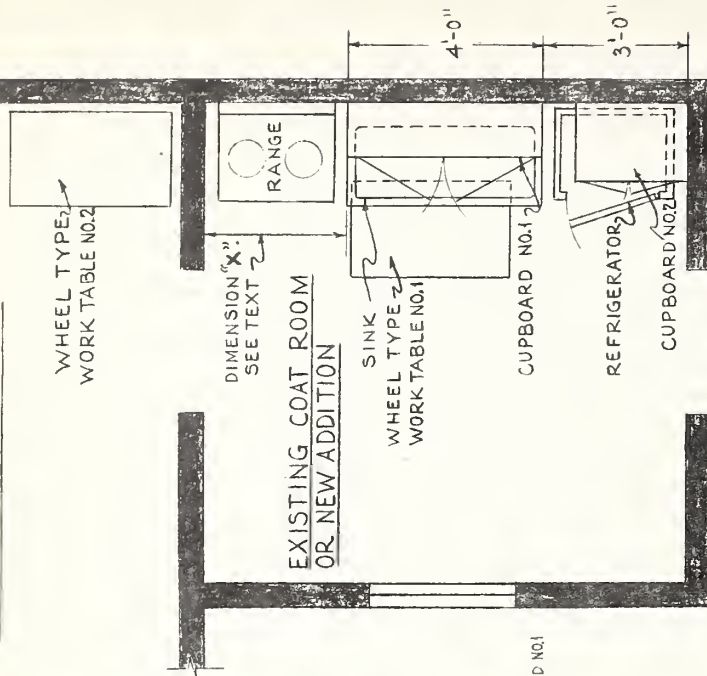




DIAGRAM 2-C

30 PUPIL CLASS ROOM



PART PLAN OF ONE ROOM SCHOOL HOUSE
ARRANGEMENT (2) FOR LUNCH PREPARATION

SCALES =  

HOT RINSE WATER
HOT WASHING WATER

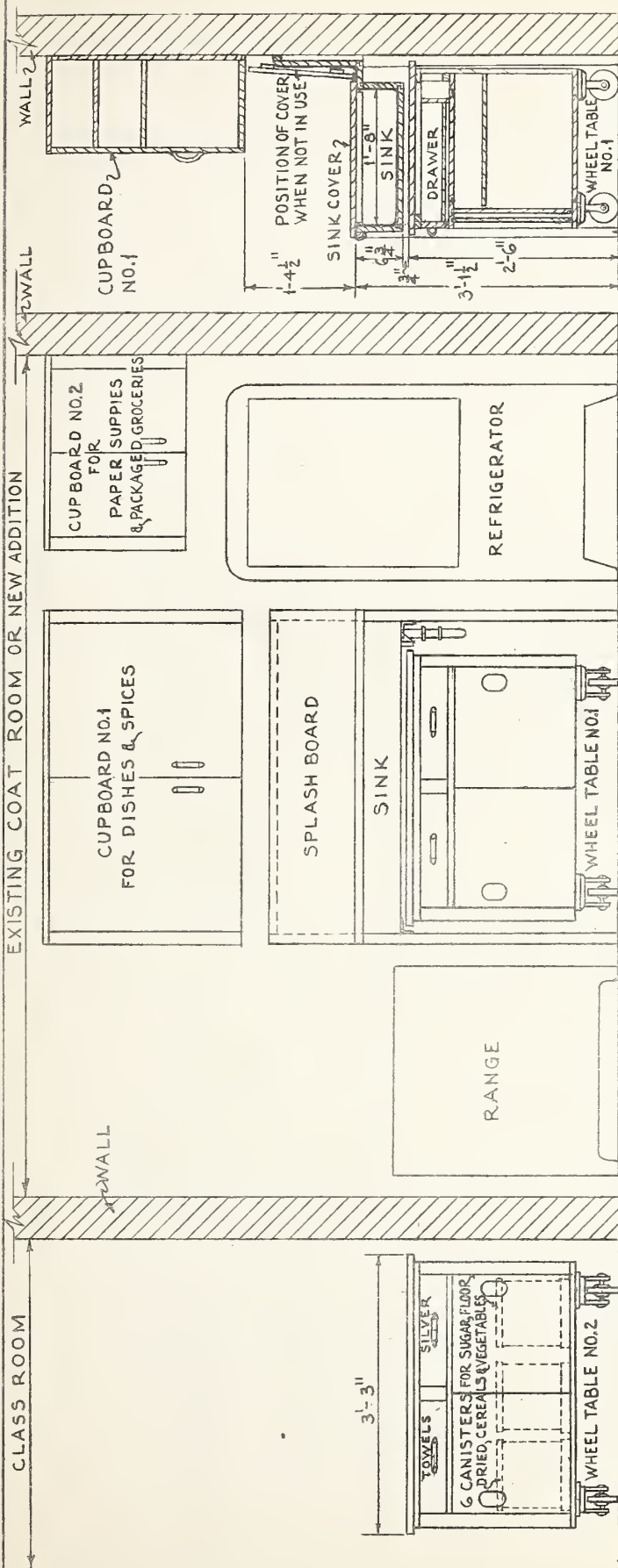
PBOARD NO.2

SCHOOL LUNCH FACILITIES MANUAL		SHEETING
SERIES	TITLE OF SHEET	DATE
SL 25	ONE ROOM SCHOOL MEAL LOAD 18-25 FLOOR PLANS	1. 1-31-46

SCHOOL LUNCH DIVISION
FOOD DISTRIBUTION PROGRAMS BRANCH
PRODUCTION AND MARKETING ADMINISTRATION
UNITED STATES DEPARTMENT OF AGRICULTURE

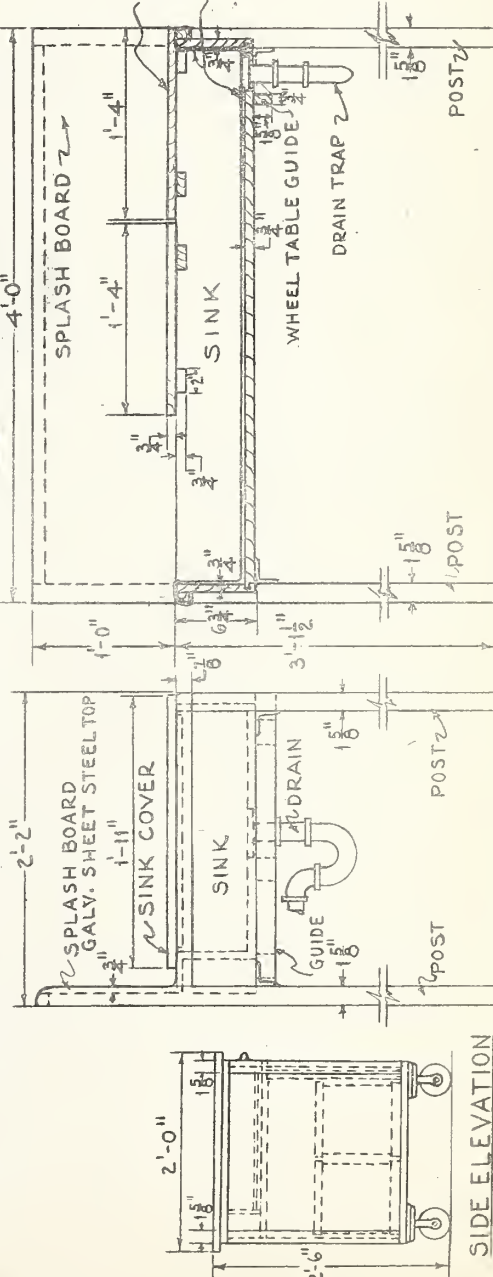
CLASS ROOM

EXISTING COAT ROOM OR NEW ADDITION



FRONT ELEVATION OF ARRANGEMENT ② ASSEMBLY FOR LUNCH PREPARATION

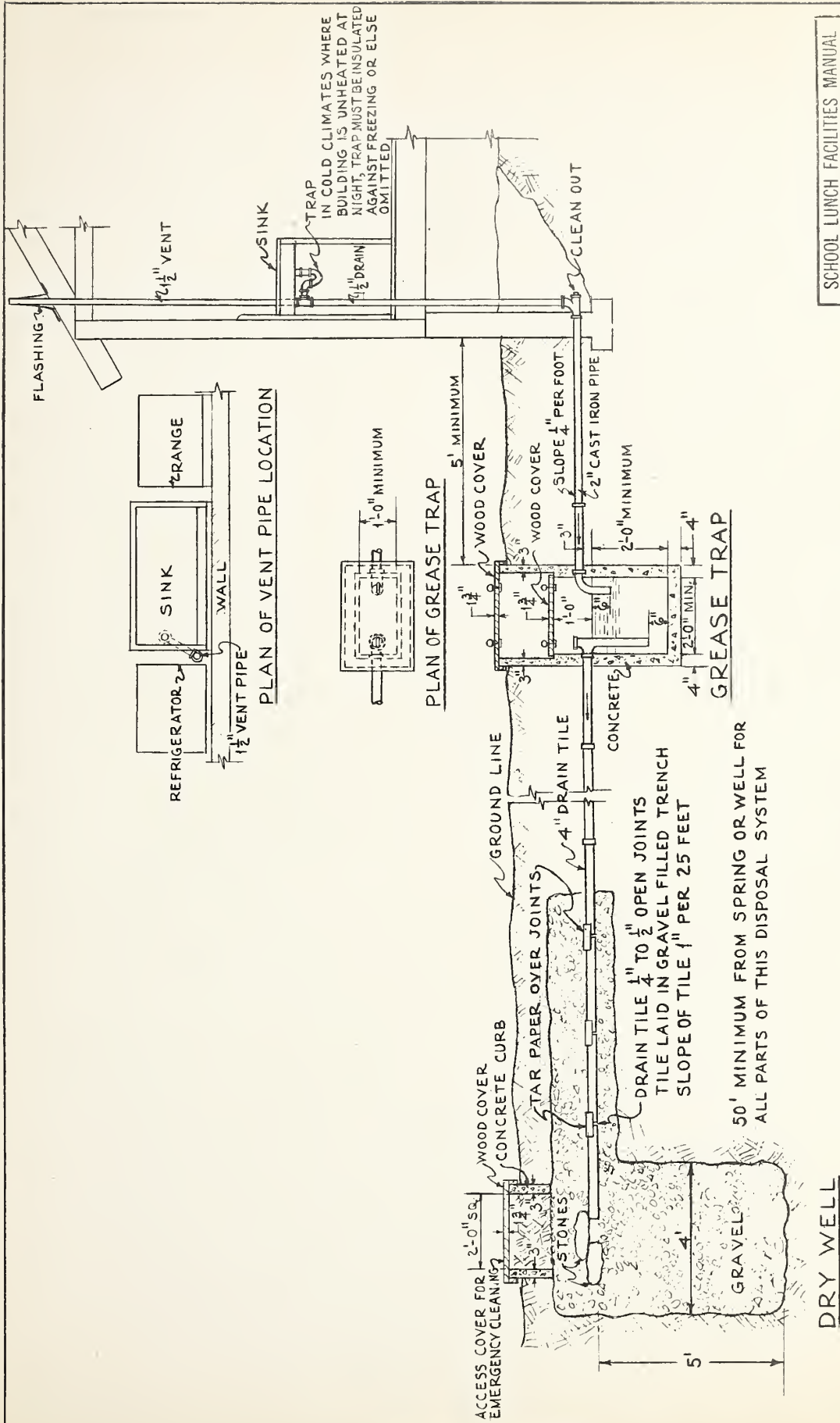
SECTIONAL SIDE ELEVATION



REMOVABLE SINK COVERS FOR WORK AREA
GALVANIZED SHEET STEEL NO. 20 GAUGE MINIMUM

SIDE ELEVATION OF SINK SECTIONAL FRONT ELEVATION OF SINK

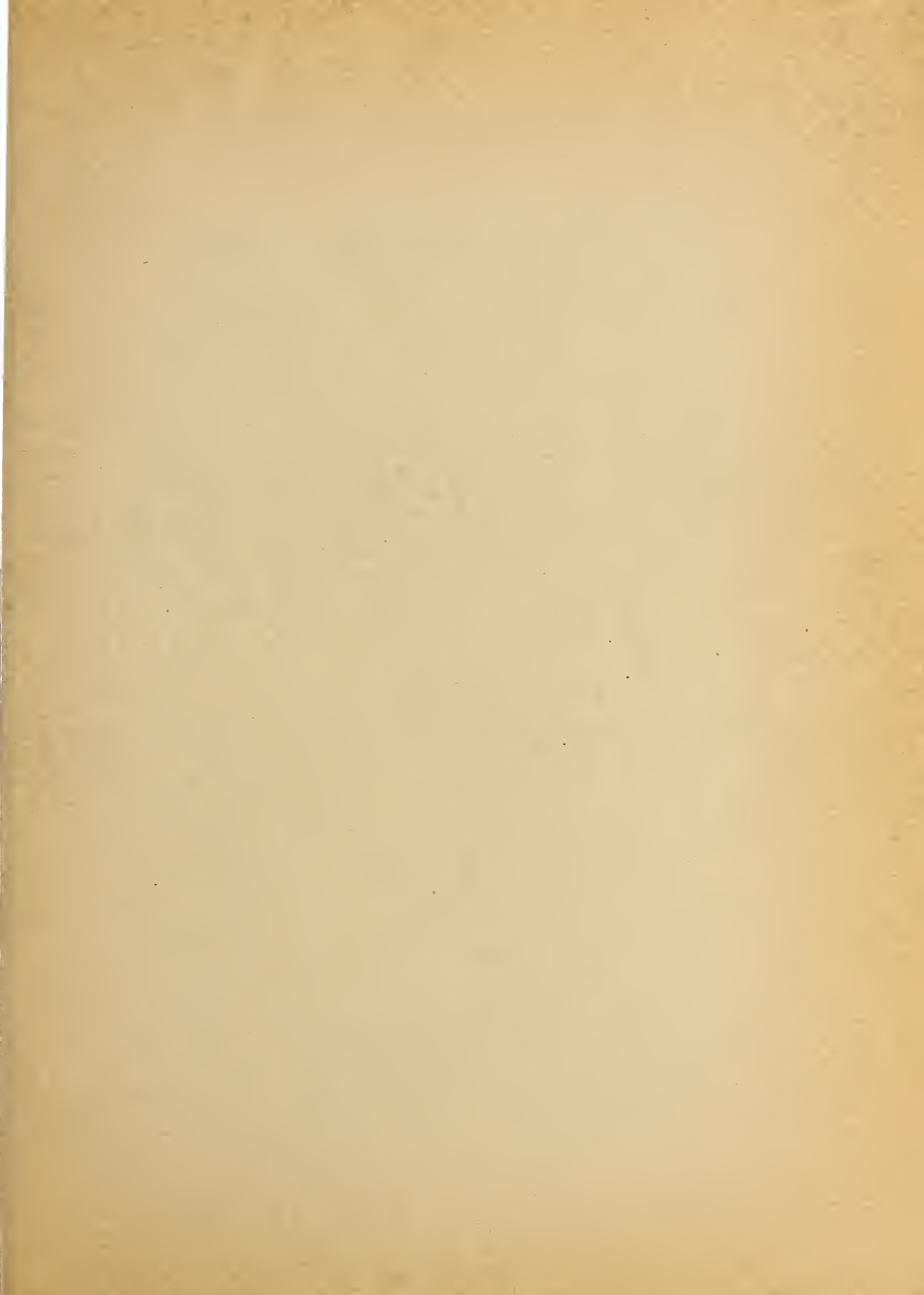
SCHOOL LUNCH FACILITIES MANUAL		SHEET NO.	
SERIES	TITLE OF SHEET	SHEET NO.	
SL 25	ONE ROOM SCHOOL MEAL ROOM 18-25	2	
ELEVATIONS & SINK DETAILS 18-31-46			
SCHOOL LUNCH DIVISION			
FOOD DISTRIBUTION PROGRAMS BRANCH			
PRODUCTION AND MARKETING ADMINISTRATION			
UNITED STATES DEPARTMENT OF AGRICULTURE			

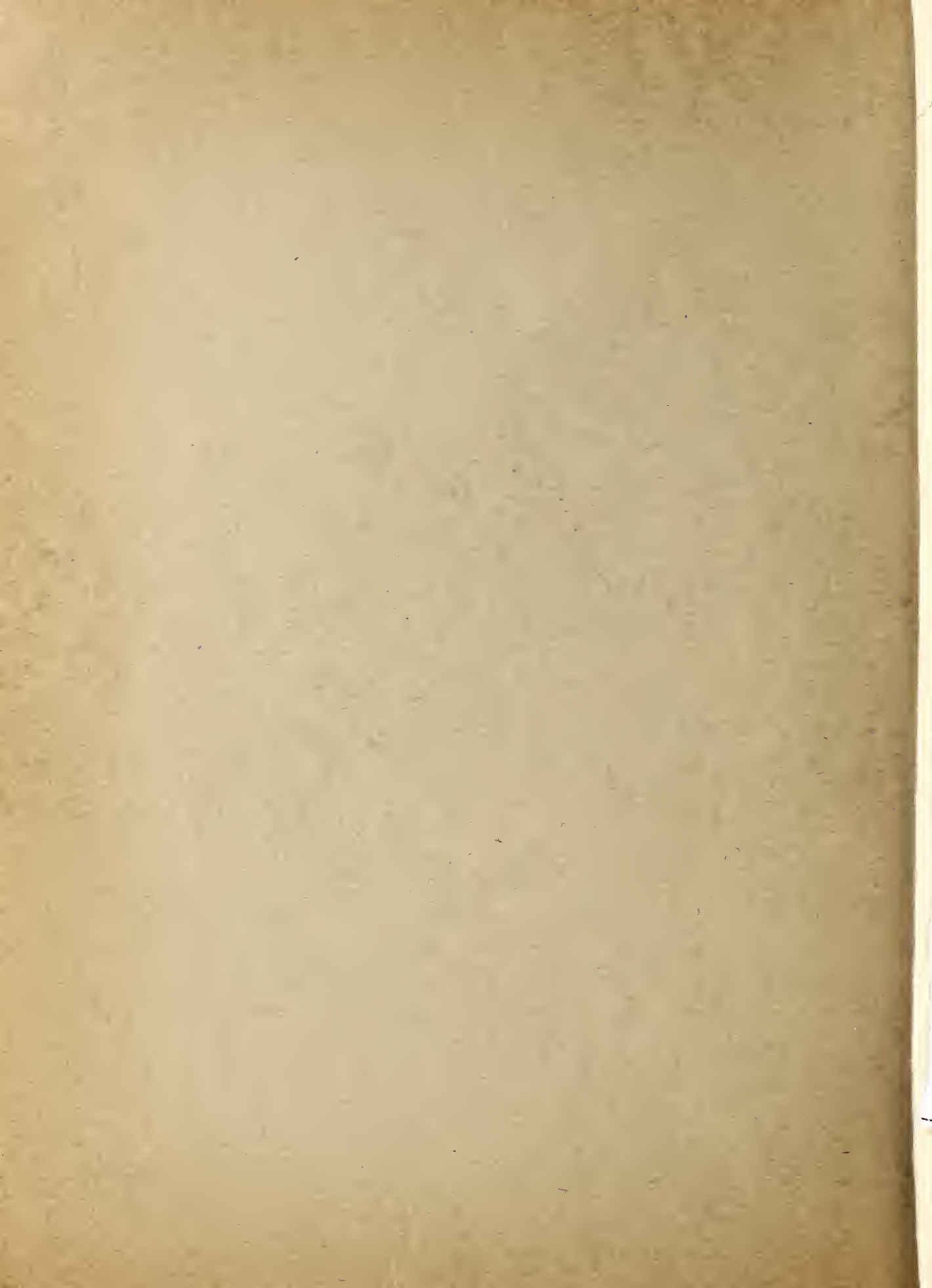


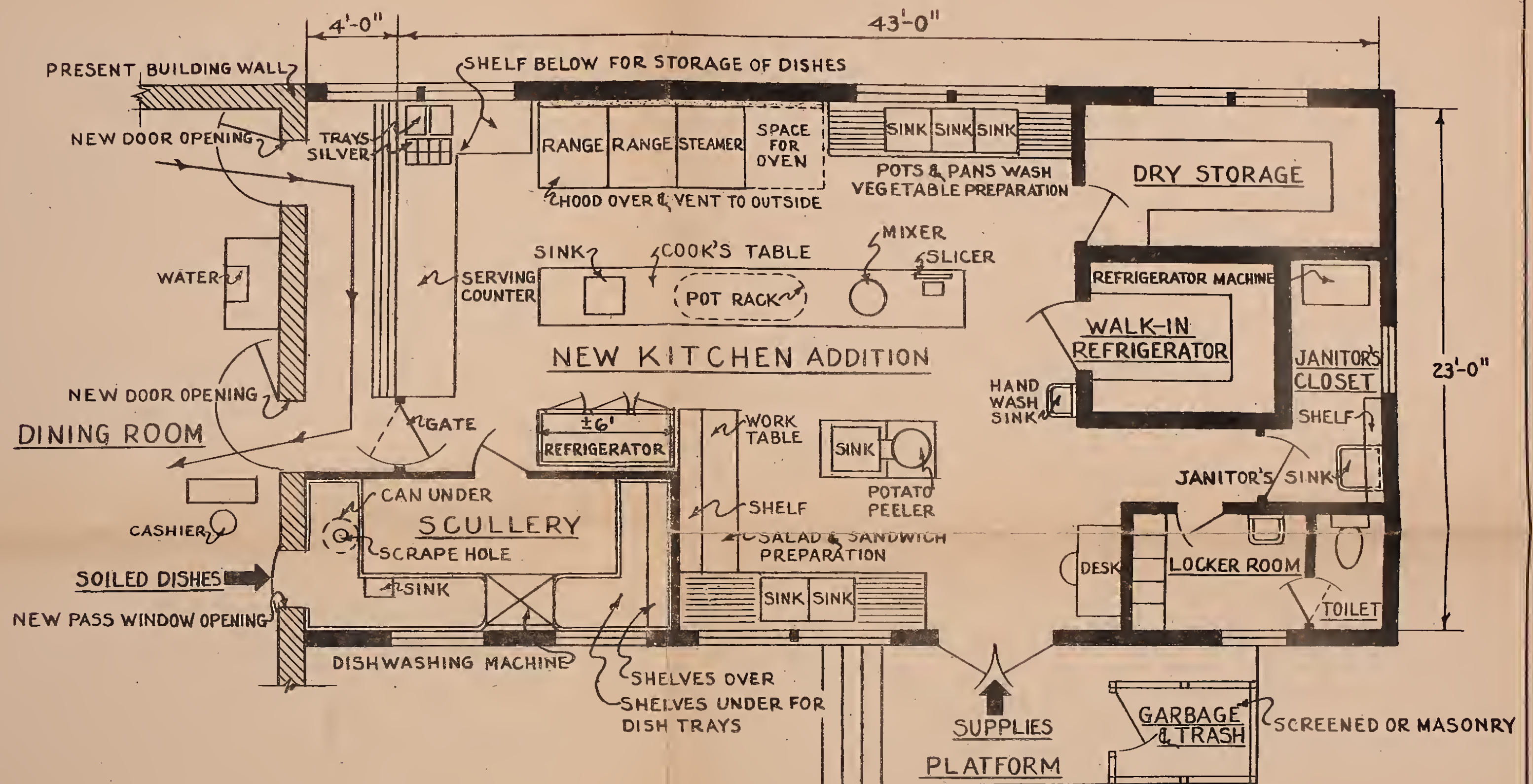
SECTIONAL ELEVATION OF DRAINAGE SYSTEM

SCALE = 0 2' 4' 6'

SCHOOL LUNCH FACILITIES MANUAL		TITLE OF SHEET	
SERIES	SL	ONE ROOM SCHOOL	4
	25	MEAL LOAD 18-25	
		SINK DRAINAGE SYSTEM	31-46
SCHOOL LUNCH DIVISION			
FOOD DISTRIBUTION PROGRAMS BRANCH			
PRODUCTION AND MARKETING ADMINISTRATION			
UNITED STATES DEPARTMENT OF AGRICULTURE			





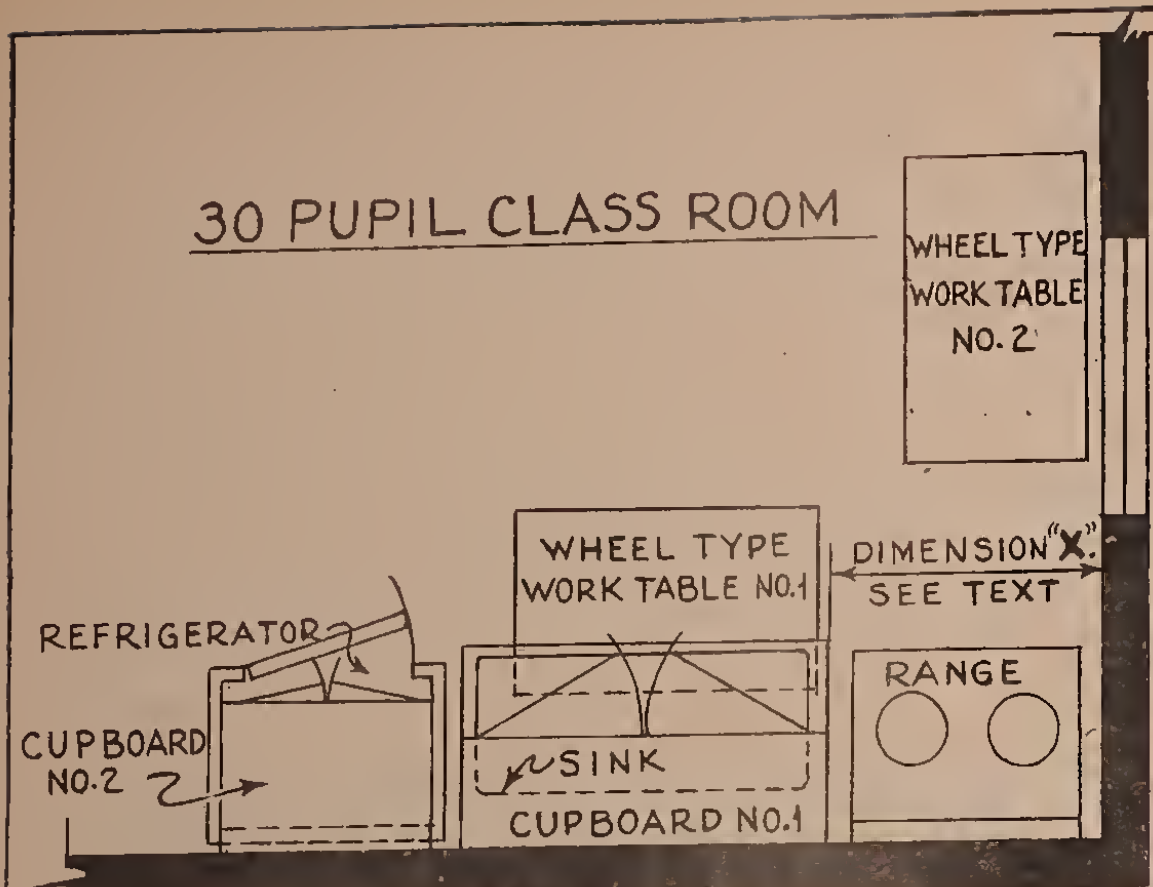


PLAN OF NEW KITCHEN ADDITION FOR FOURTEEN TO TWENTY CLASS ROOM SCHOOL

SCALE = 0 2' 4' 6' 8'

NOTE - WHERE BUILDING WALL BEHIND THE RANGE AND STEAMER IS CONSTRUCTED OF COMBUSTIBLE MATERIAL PROVIDE NON COMBUSTIBLE INSULATION.

SCHOOL LUNCH FACILITIES MANUAL		
SERIES	TITLE OF SHEET	SHEET NO.
SL	14 TO 20 CLASS ROOM SCHOOL	6
500	MEAL LOAD 350 TO 500	
	FLOOR PLAN	4-9-46
SCHOOL LUNCH DIVISION		
FOOD DISTRIBUTION PROGRAMS BRANCH		
PRODUCTION AND MARKETING ADMINISTRATION		
UNITED STATES DEPARTMENT OF AGRICULTURE		



PART PLAN OF ONE ROOM SCHOOL HOUSE
ARRANGEMENT (1) FOR LUNCH PREPARATION

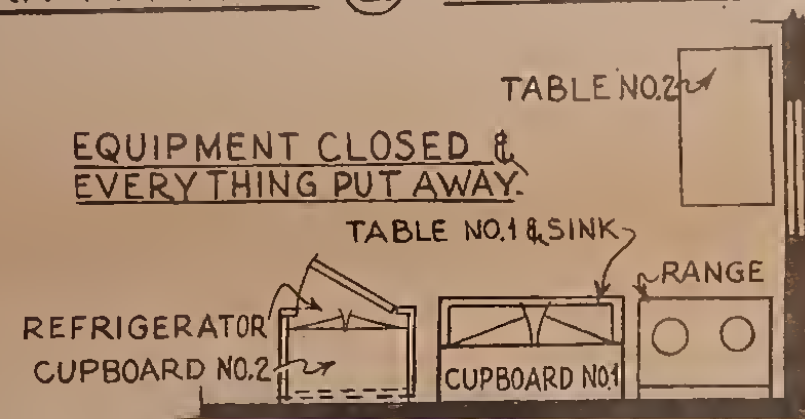


DIAGRAM 1-B

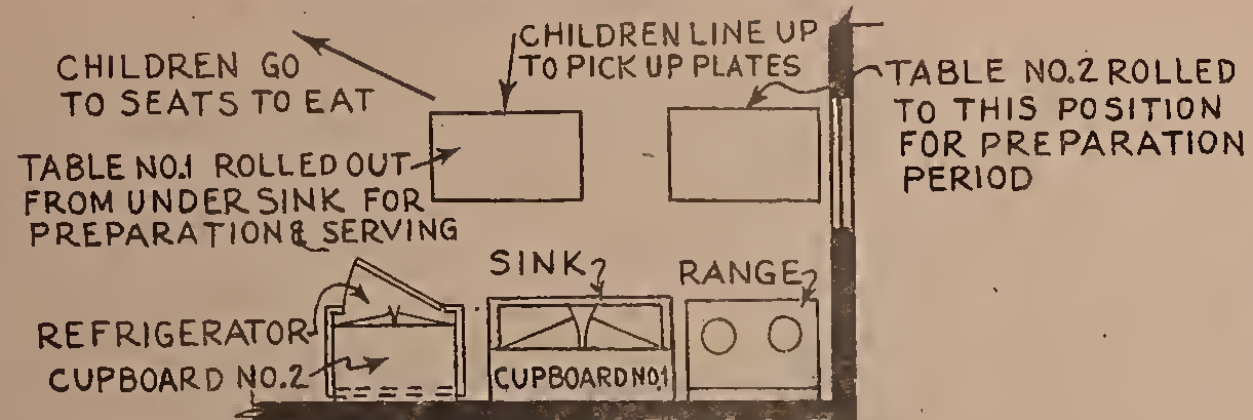


DIAGRAM 1-C

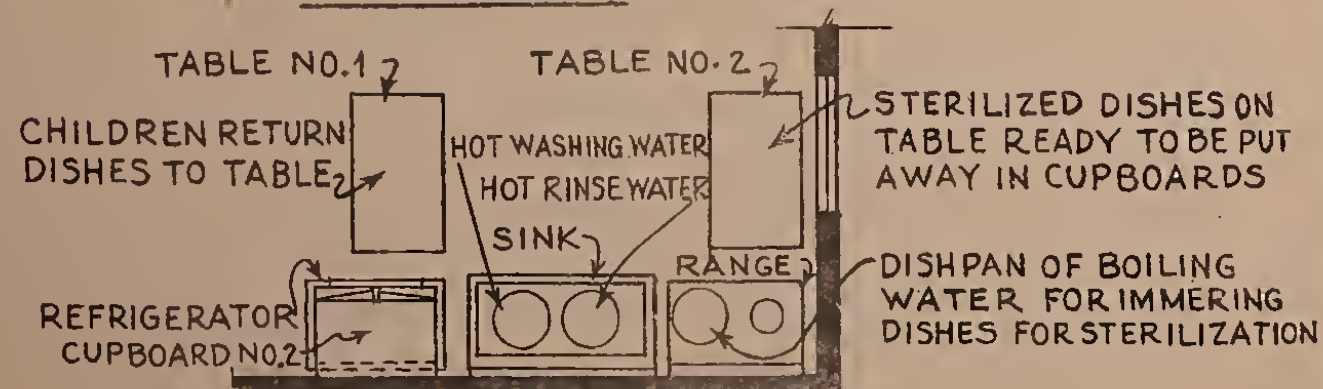


DIAGRAM 1-D
OPERATING DIAGRAMS

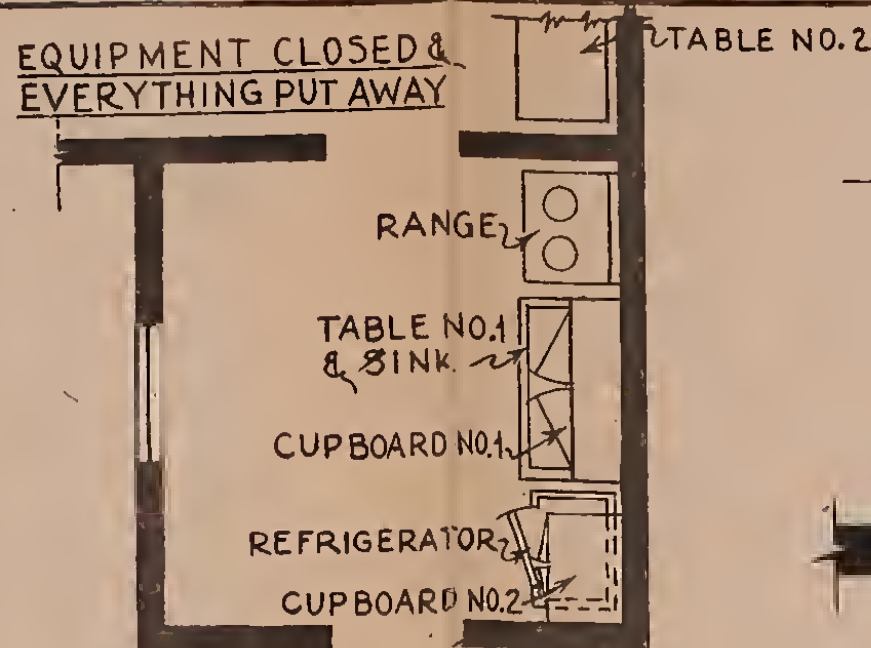


DIAGRAM 2-A

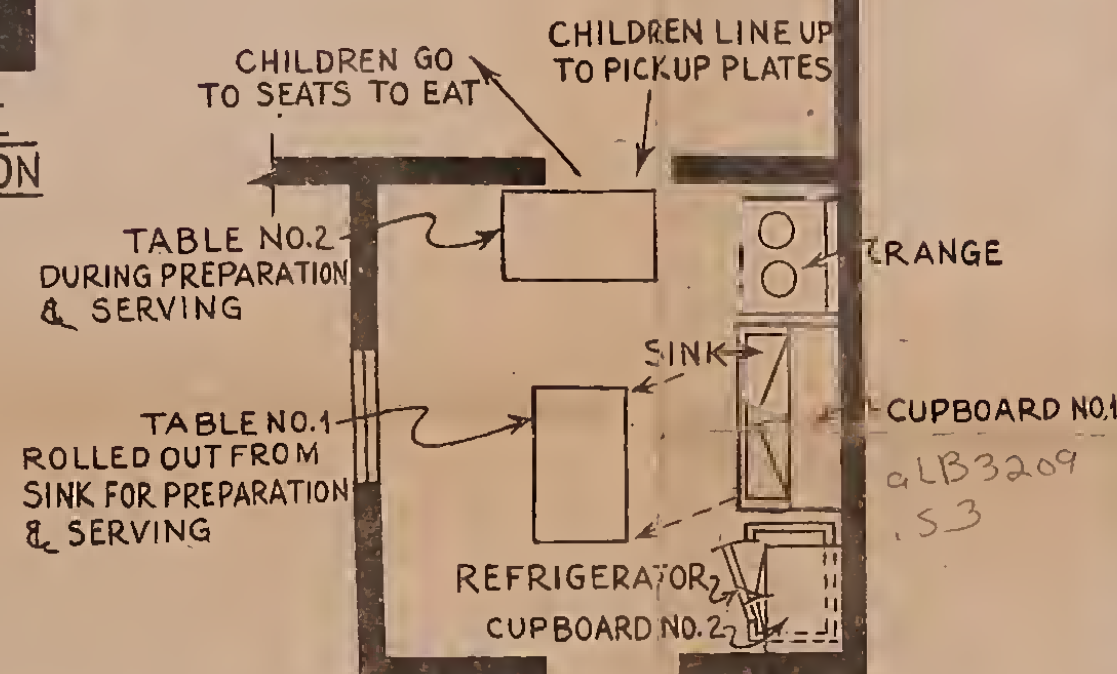


DIAGRAM 2-B

DISHWASHING PERIOD
CHILDREN HAVE RETURNED THEIR
DISHES TO TABLE NO. 2

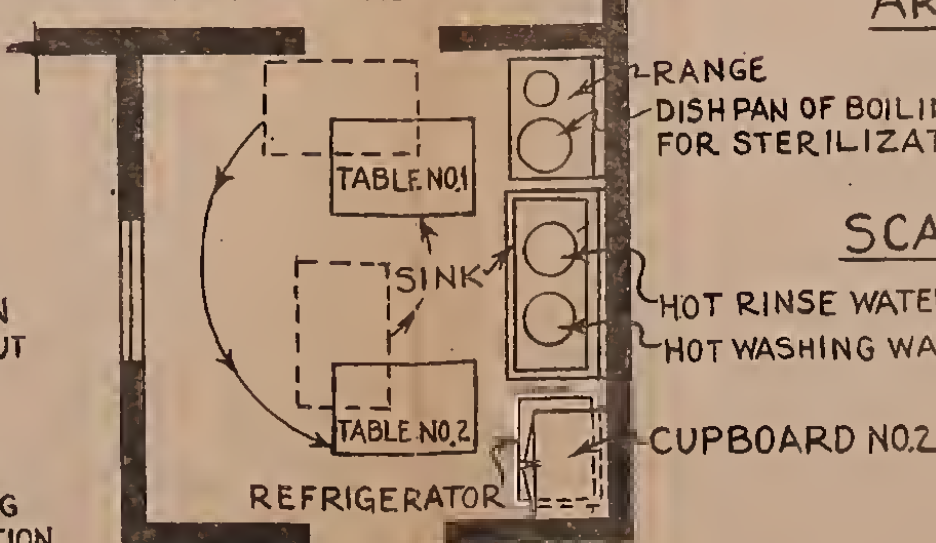
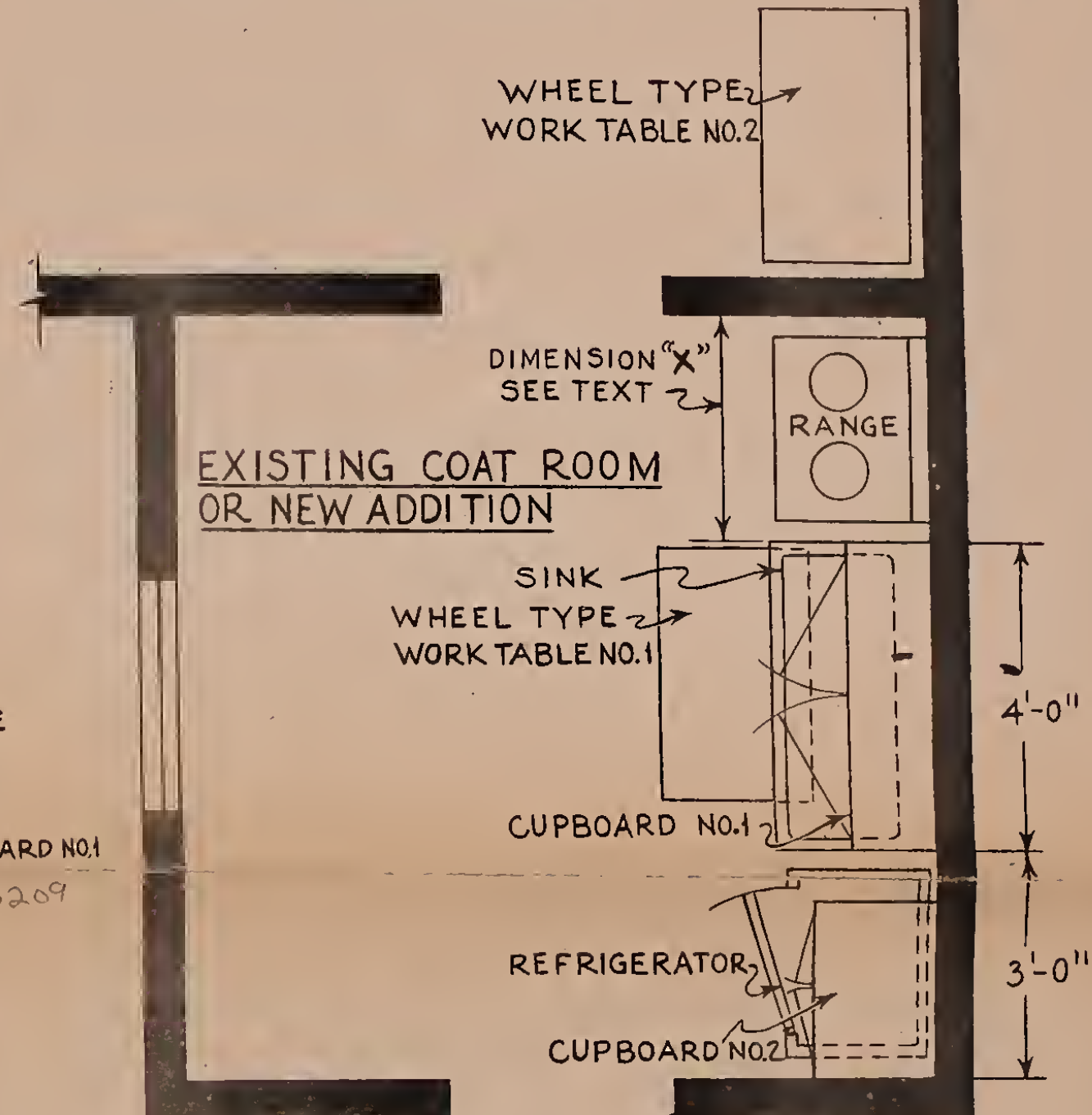


DIAGRAM 2-C
OPERATING DIAGRAMS

30 PUPIL CLASS ROOM

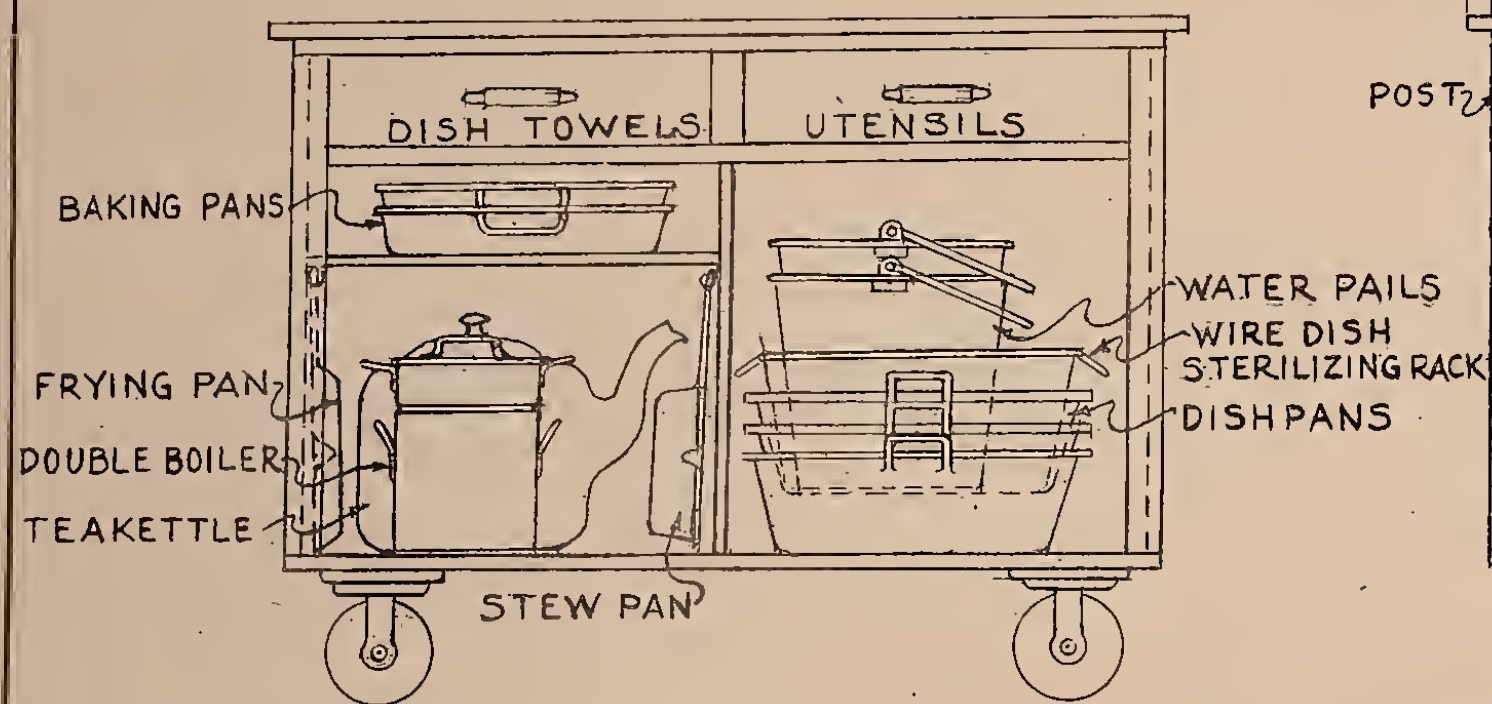


PART PLAN OF ONE ROOM SCHOOL HOUSE
ARRANGEMENT (2) FOR LUNCH PREPARATION

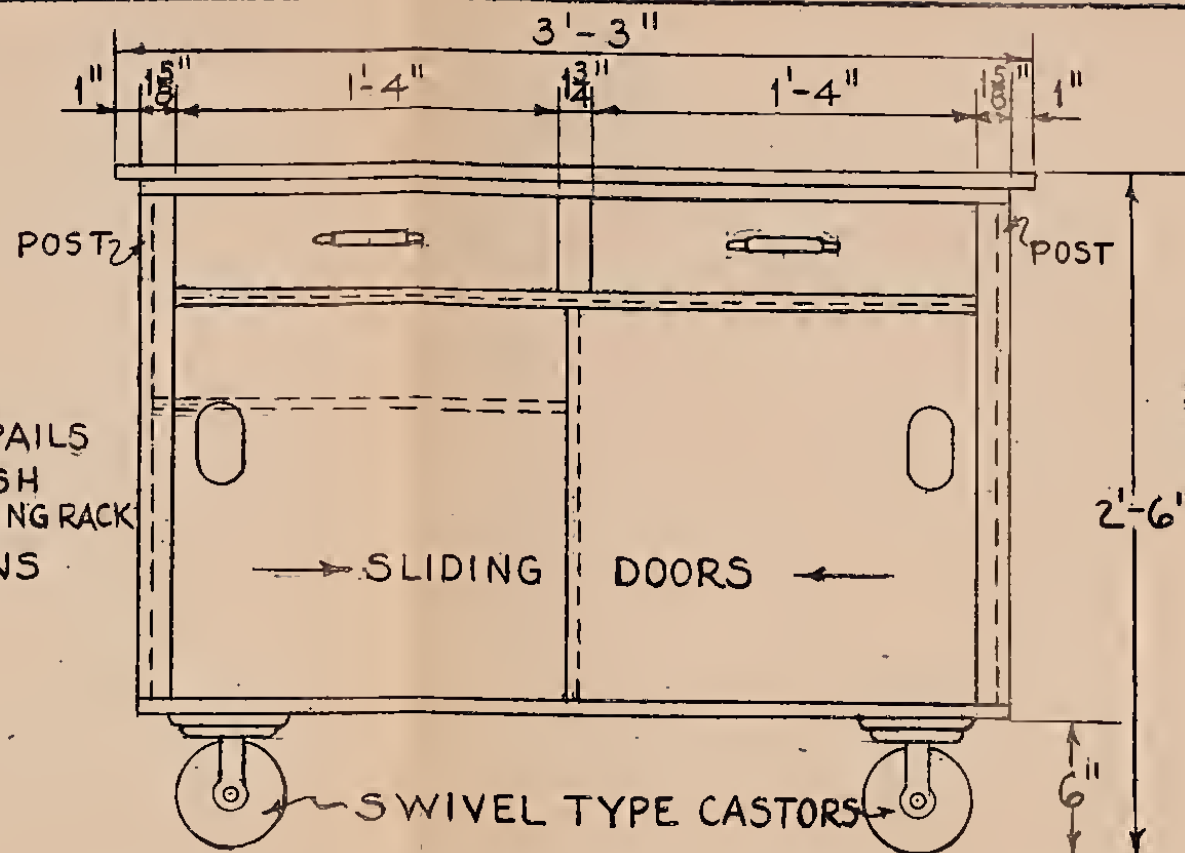
SCALES = 0 1' 2' 3'
0 2' 4' 6'

SCHOOL LUNCH FACILITIES MANUAL		
SERIES	TITLE OF SHEET	SHEET No.
SL 25	ONE ROOM SCHOOL MEAL LOAD 18-25 FLOOR PLANS	1. 1-31-46
SCHOOL LUNCH DIVISION FOOD DISTRIBUTION PROGRAMS BRANCH PRODUCTION AND MARKETING ADMINISTRATION UNITED STATES DEPARTMENT OF AGRICULTURE		

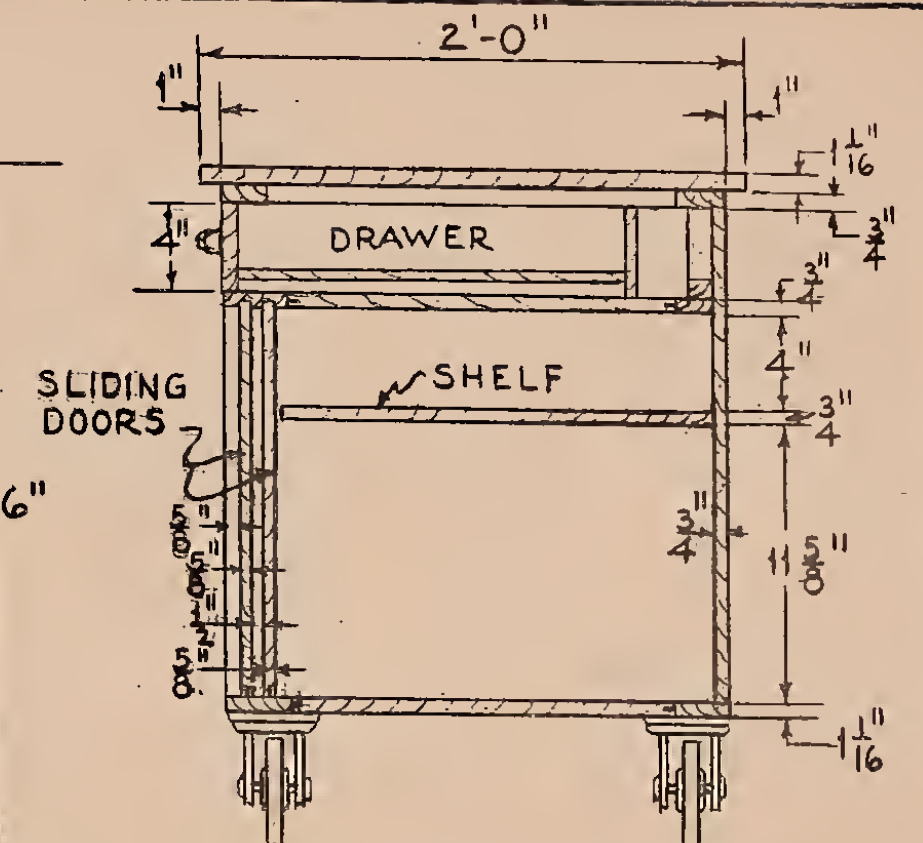




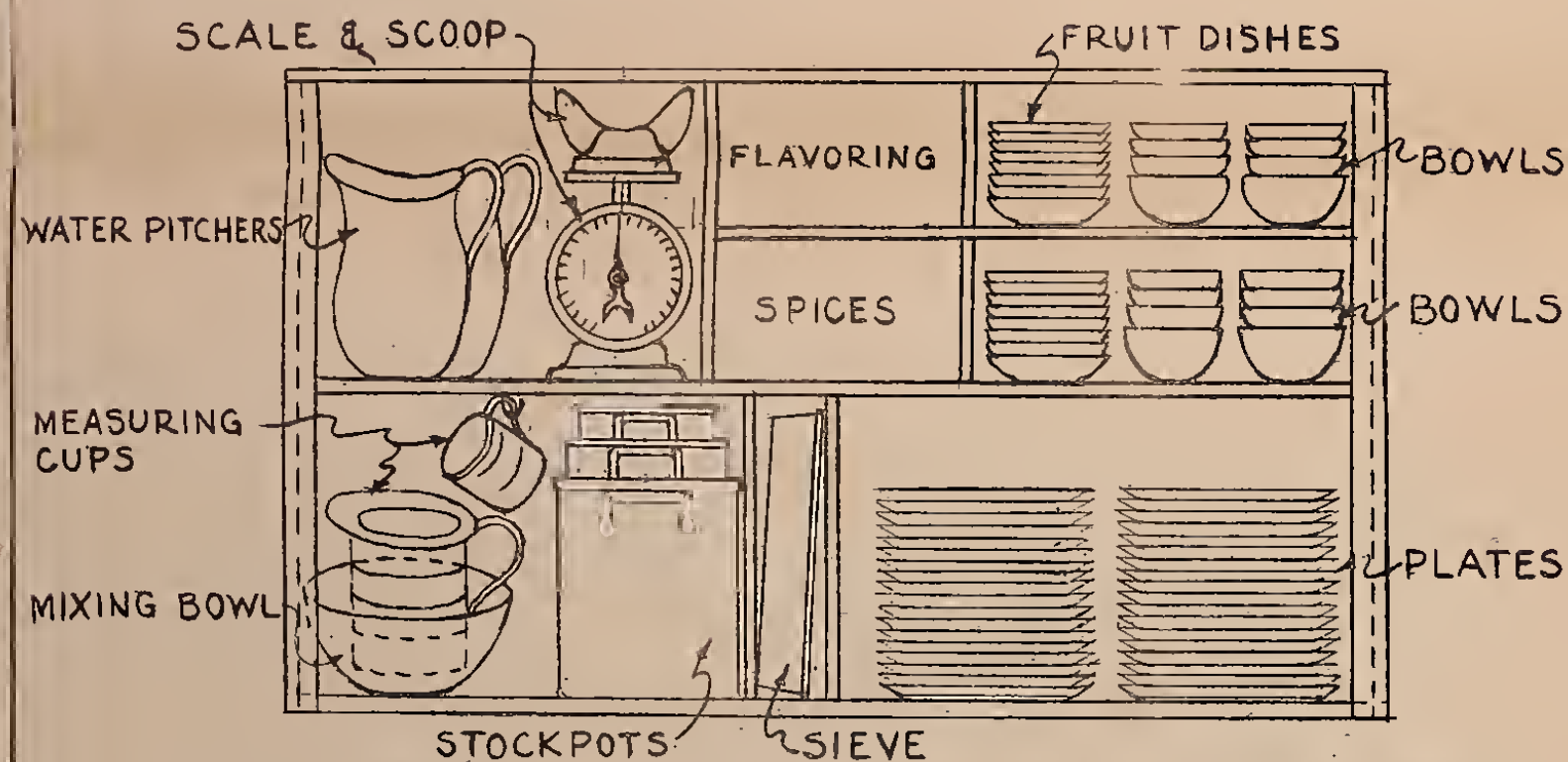
ASSEMBLY OF EQUIPMENT IN WHEEL TABLE NO.1
DOORS NOT SHOWN



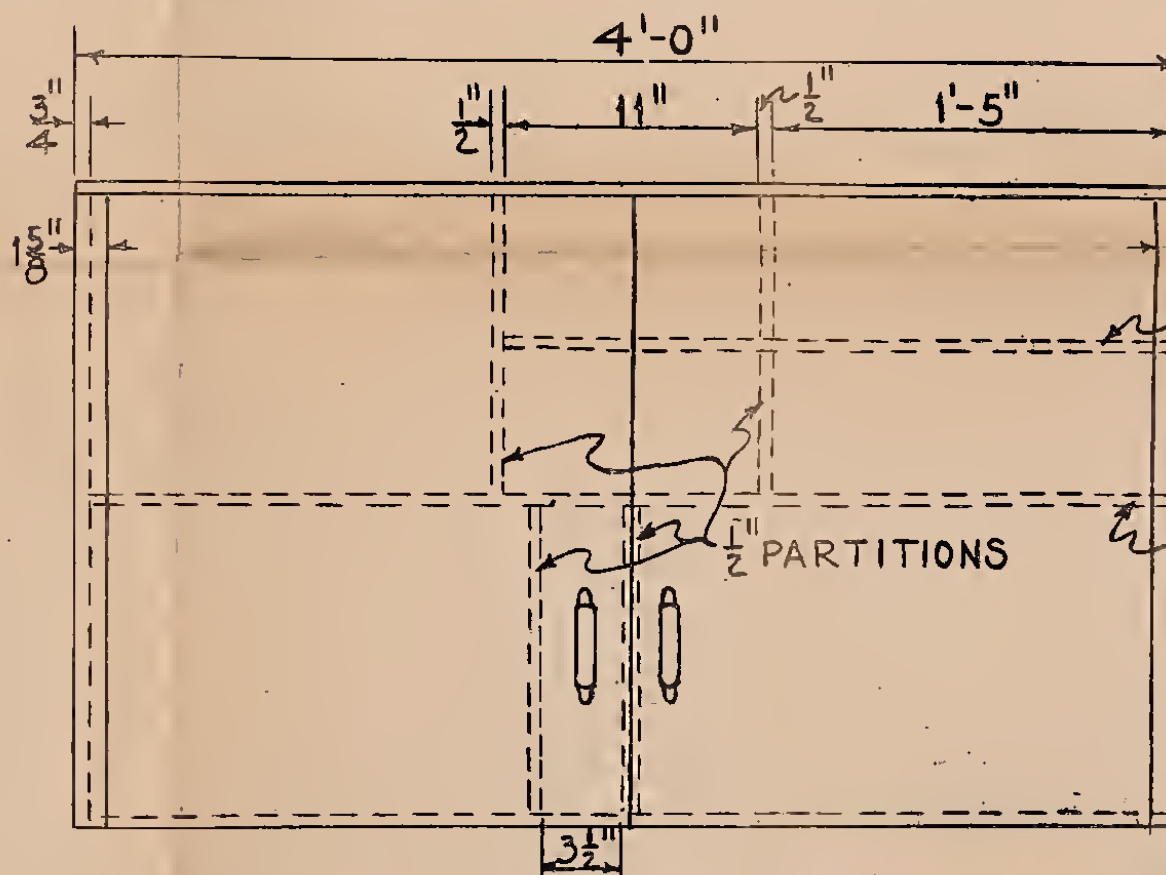
FRONT ELEVATION OF WHEEL TABLE NO.1



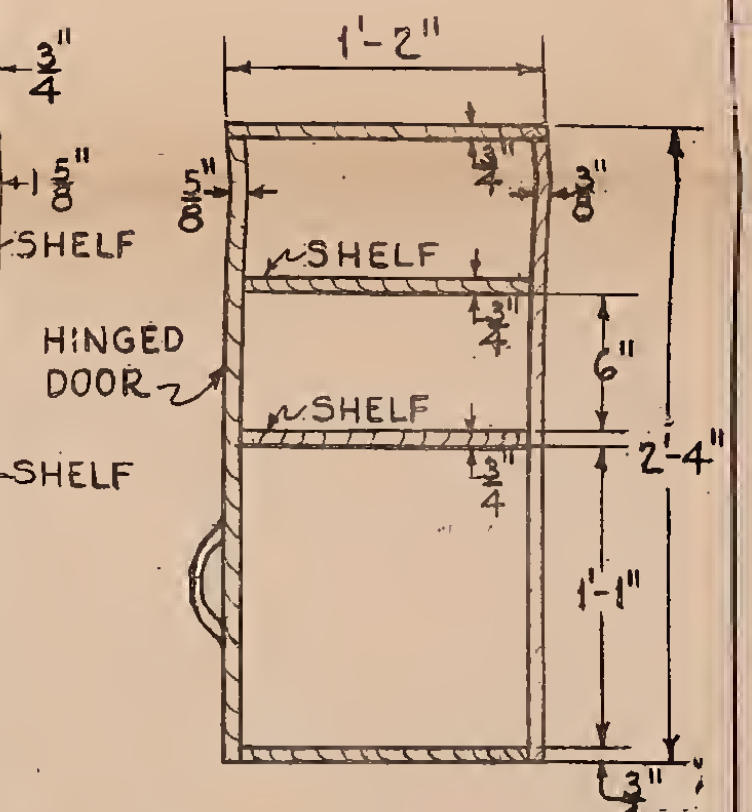
SECTIONAL SIDE ELEVATION



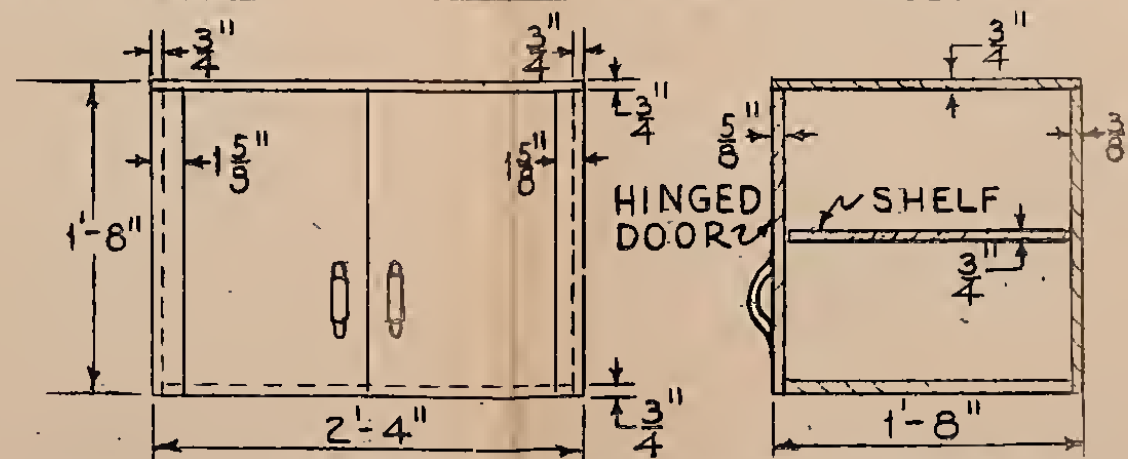
ASSEMBLY OF EQUIPMENT IN CUPBOARD NO.1
DOORS NOT SHOWN



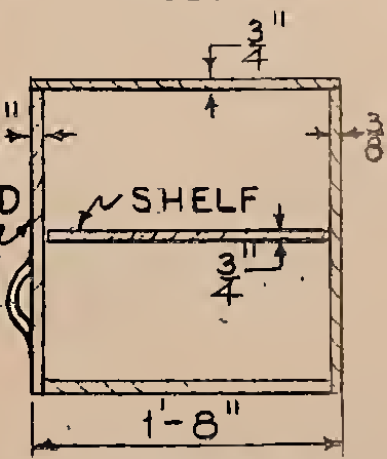
FRONT ELEVATION OF CUPBOARD NO.1



SECTIONAL SIDE ELEVATION

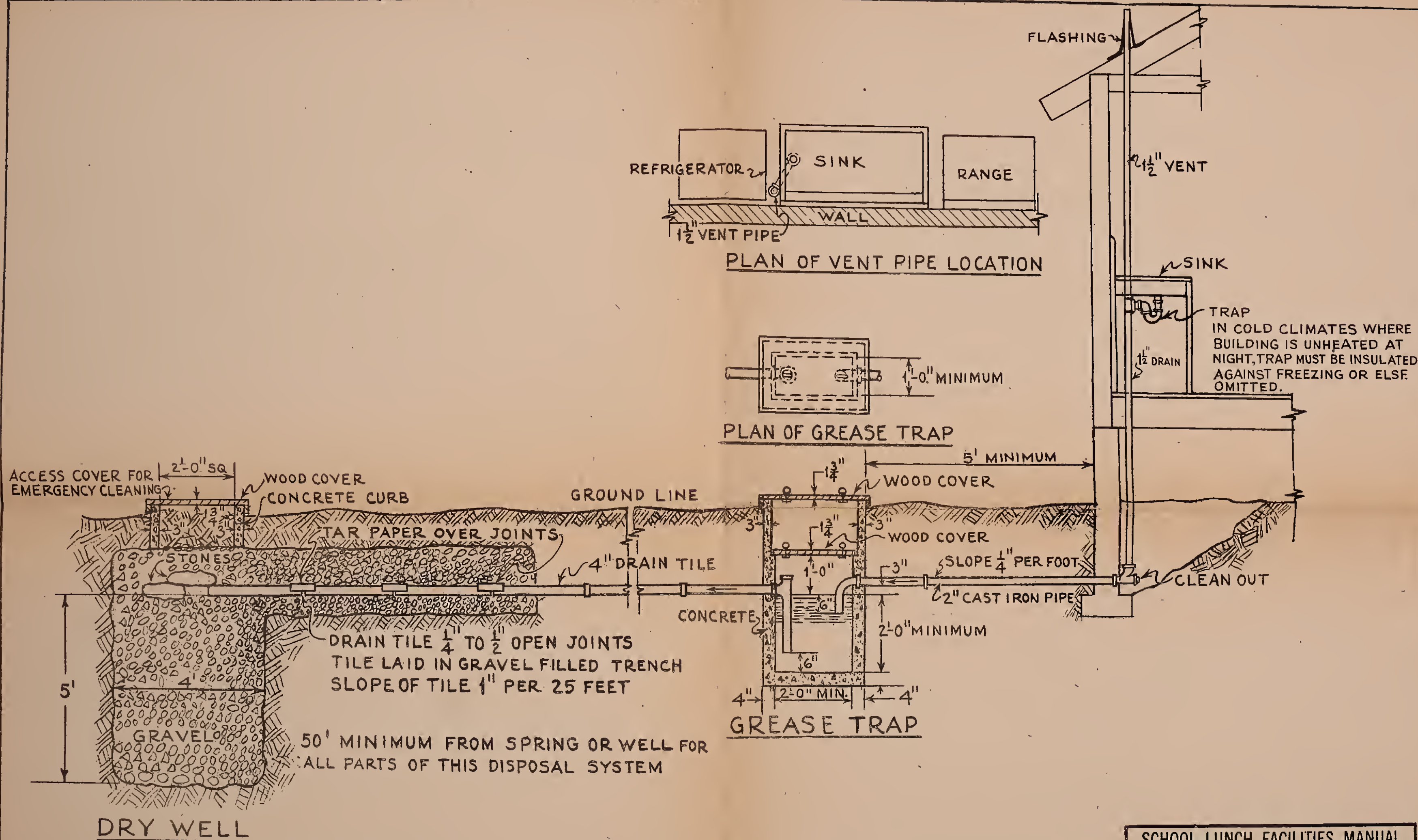


FRONT ELEVATION OF CUPBOARD NO.2



SECTIONAL SIDE ELEVATION

SCHOOL LUNCH FACILITIES MANUAL		
SERIES	TITLE OF SHEET	SHEET NO.
SL 25	ONE ROOM SCHOOL MEAL LOAD 18-25	3
	DETAILS OF CABINETS	1-31-46
SCHOOL LUNCH DIVISION FOOD DISTRIBUTION PROGRAMS BRANCH PRODUCTION AND MARKETING ADMINISTRATION UNITED STATES DEPARTMENT OF AGRICULTURE		

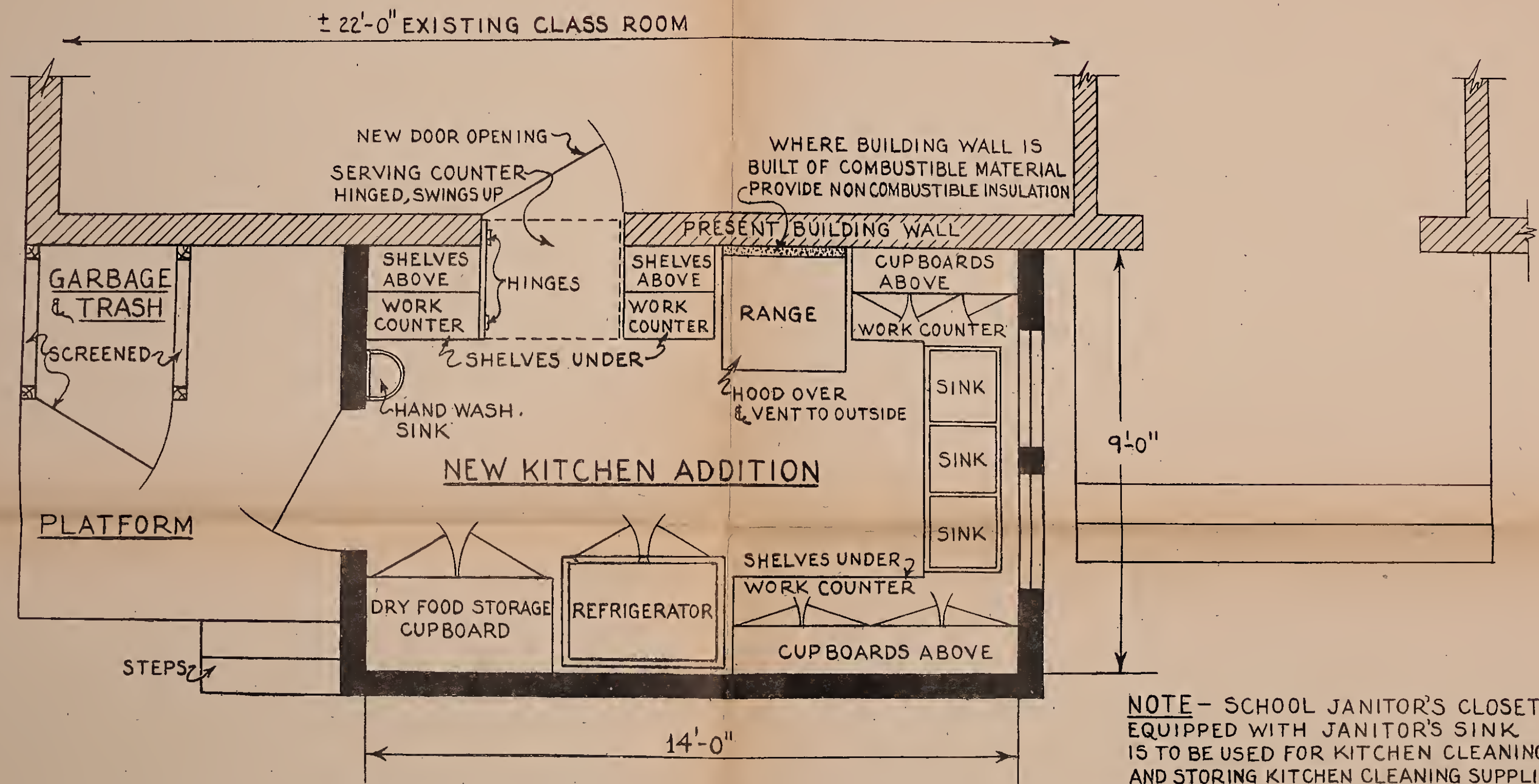


SECTIONAL ELEVATION OF DRAINAGE SYSTEM

SCALE = 0 2' 4' 6'

SCHOOL LUNCH FACILITIES MANUAL		
SERIES	TITLE OF SHEET	SHEET NO.
SL 25	ONE ROOM SCHOOL MEAL LOAD 18-25	4
	SINK DRAINAGE SYSTEM	1-31-46
SCHOOL LUNCH DIVISION FOOD DISTRIBUTION PROGRAMS BRANCH PRODUCTION AND MARKETING ADMINISTRATION UNITED STATES DEPARTMENT OF AGRICULTURE		



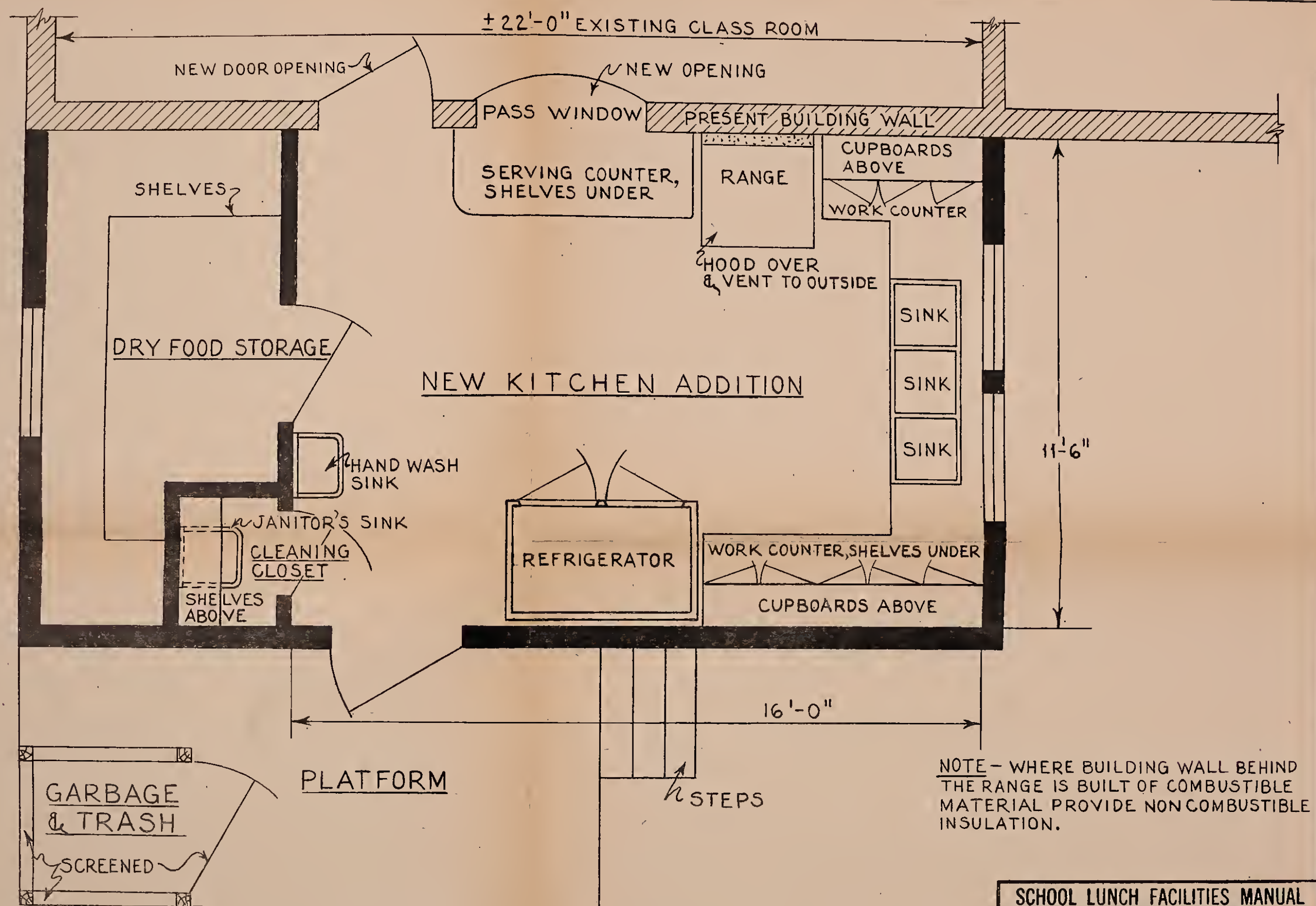


PLAN OF NEW KITCHEN ADDITION FOR TWO TO FOUR CLASS ROOM SCHOOL

SCALE = 0 1' 2' 3' 4'

SCHOOL LUNCH FACILITIES MANUAL		
SERIES	TITLE OF SHEET	SHEET No.
SL 100	2 TO 4 CLASS ROOM SCHOOL MEAL LOAD 50 TO 100	1
	FLOOR PLAN	4-9-46
SCHOOL LUNCH DIVISION FOOD DISTRIBUTION PROGRAMS BRANCH PRODUCTION AND MARKETING ADMINISTRATION UNITED STATES DEPARTMENT OF AGRICULTURE		

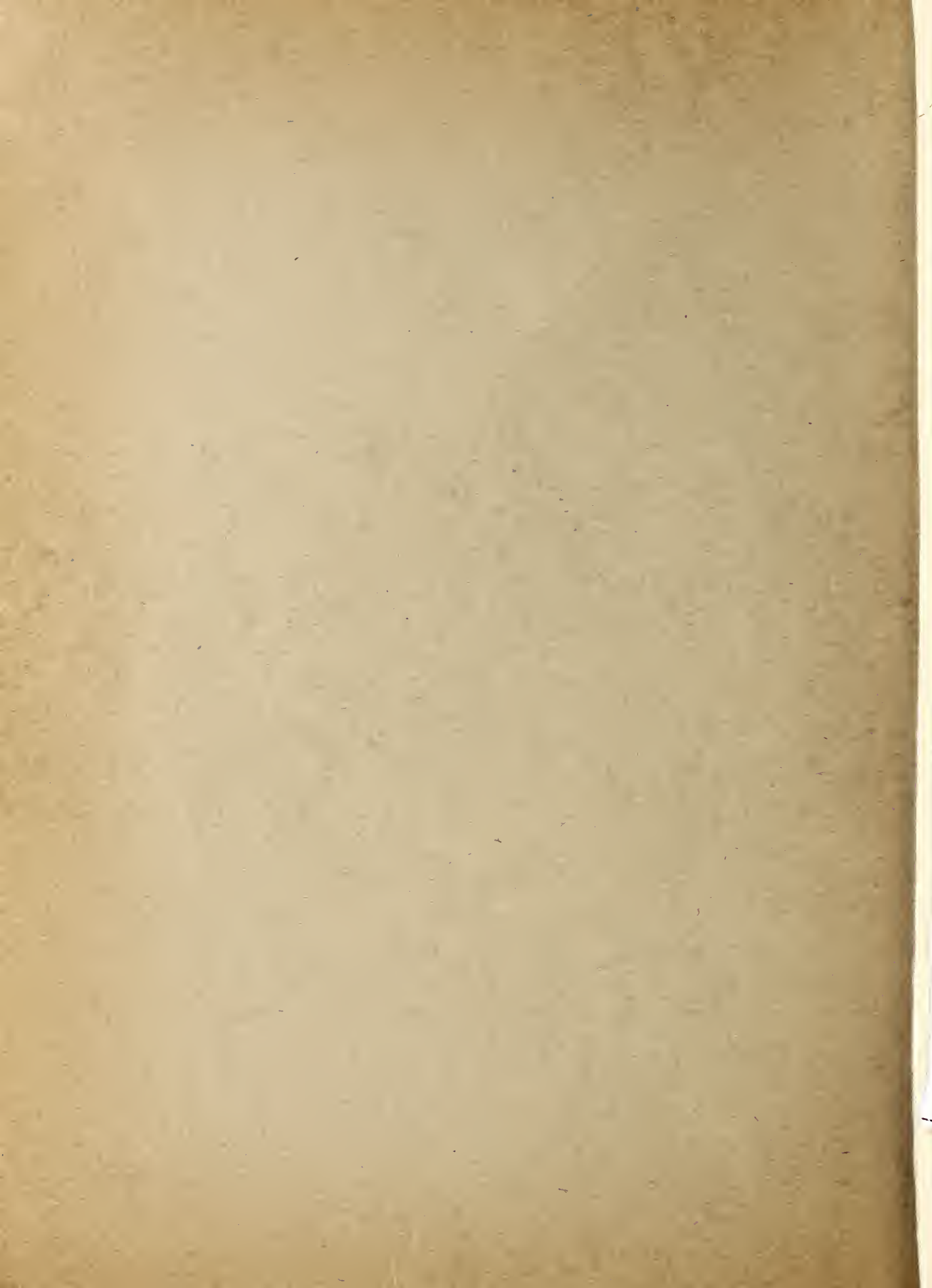


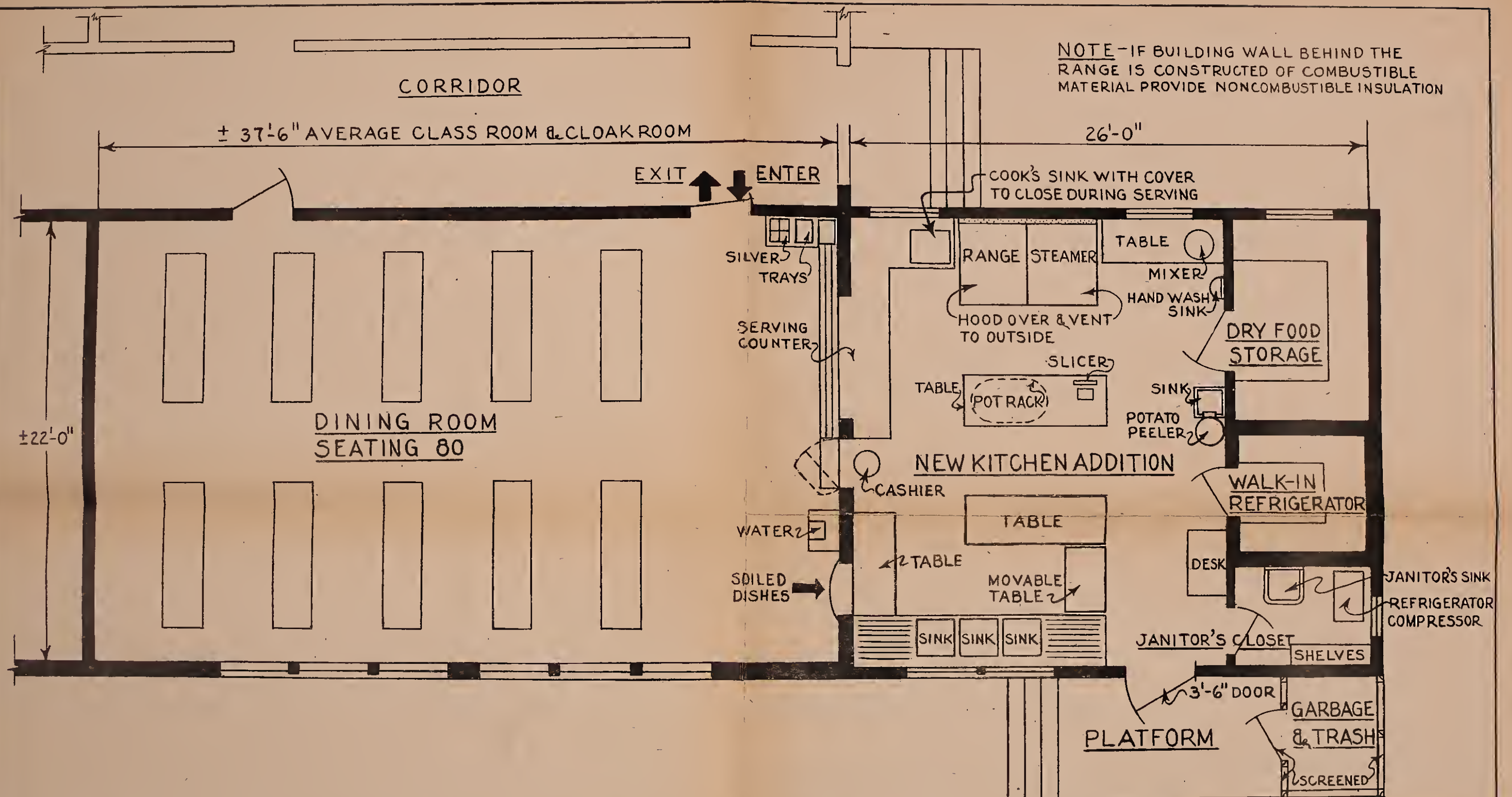


PLAN OF NEW KITCHEN ADDITION FOR FOUR TO SIX CLASS ROOM SCHOOL

SCALE = 0 1' 2' 3' 4'

SCHOOL LUNCH FACILITIES MANUAL		
SERIES	TITLE OF SHEET	SHEET NO.
SL 150	4 TO 6 CLASS ROOM SCHOOL MEAL LOAD 100 TO 150	2
	FLOOR PLAN	4-9-46
SCHOOL LUNCH DIVISION FOOD DISTRIBUTION PROGRAMS BRANCH PRODUCTION AND MARKETING ADMINISTRATION UNITED STATES DEPARTMENT OF AGRICULTURE		

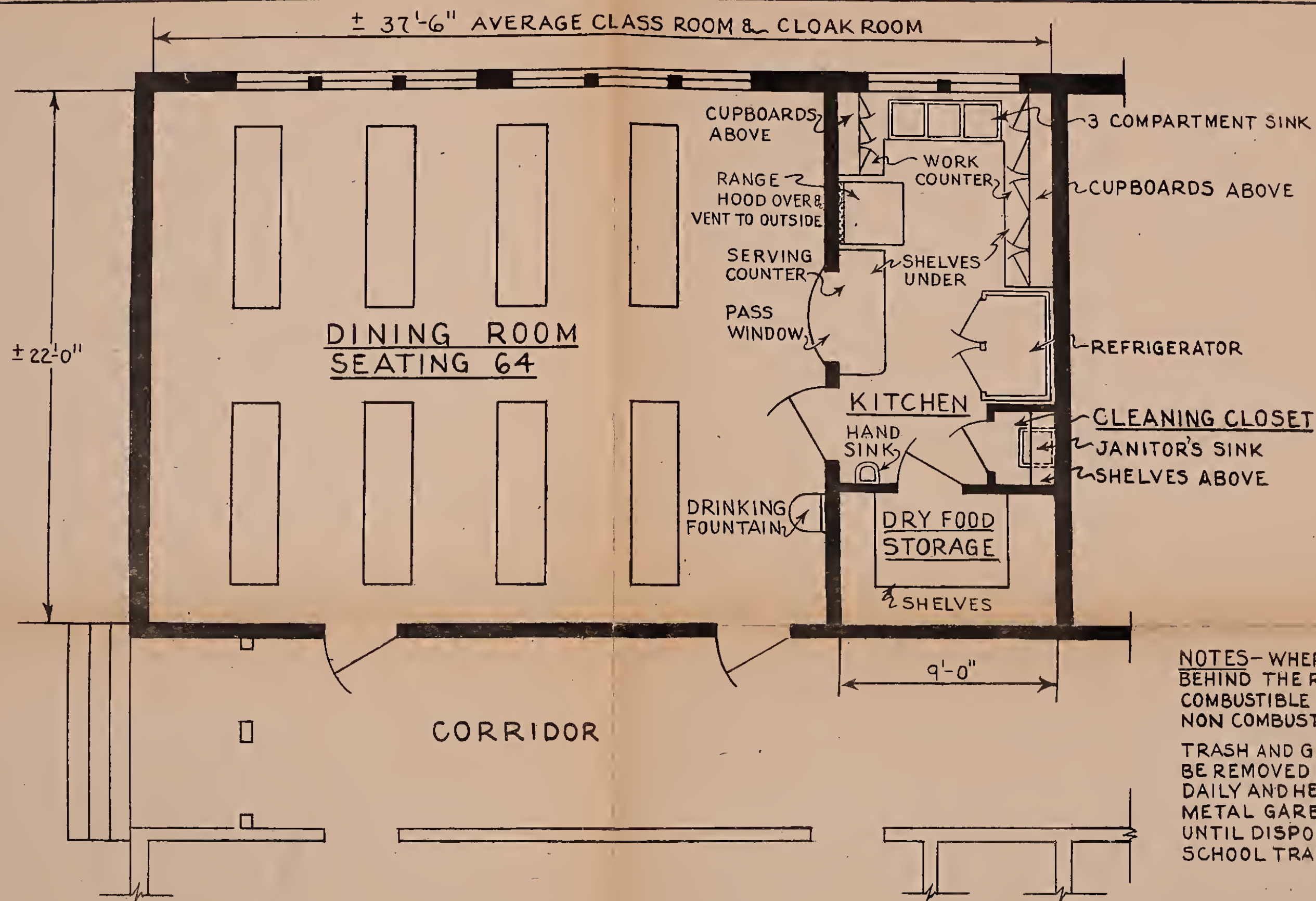




PLAN OF NEW KITCHEN ADDITION WITH PRESENT CLASS ROOM CONVERTED TO A DINING ROOM

SCALE = 0 2' 4' 6' 8'

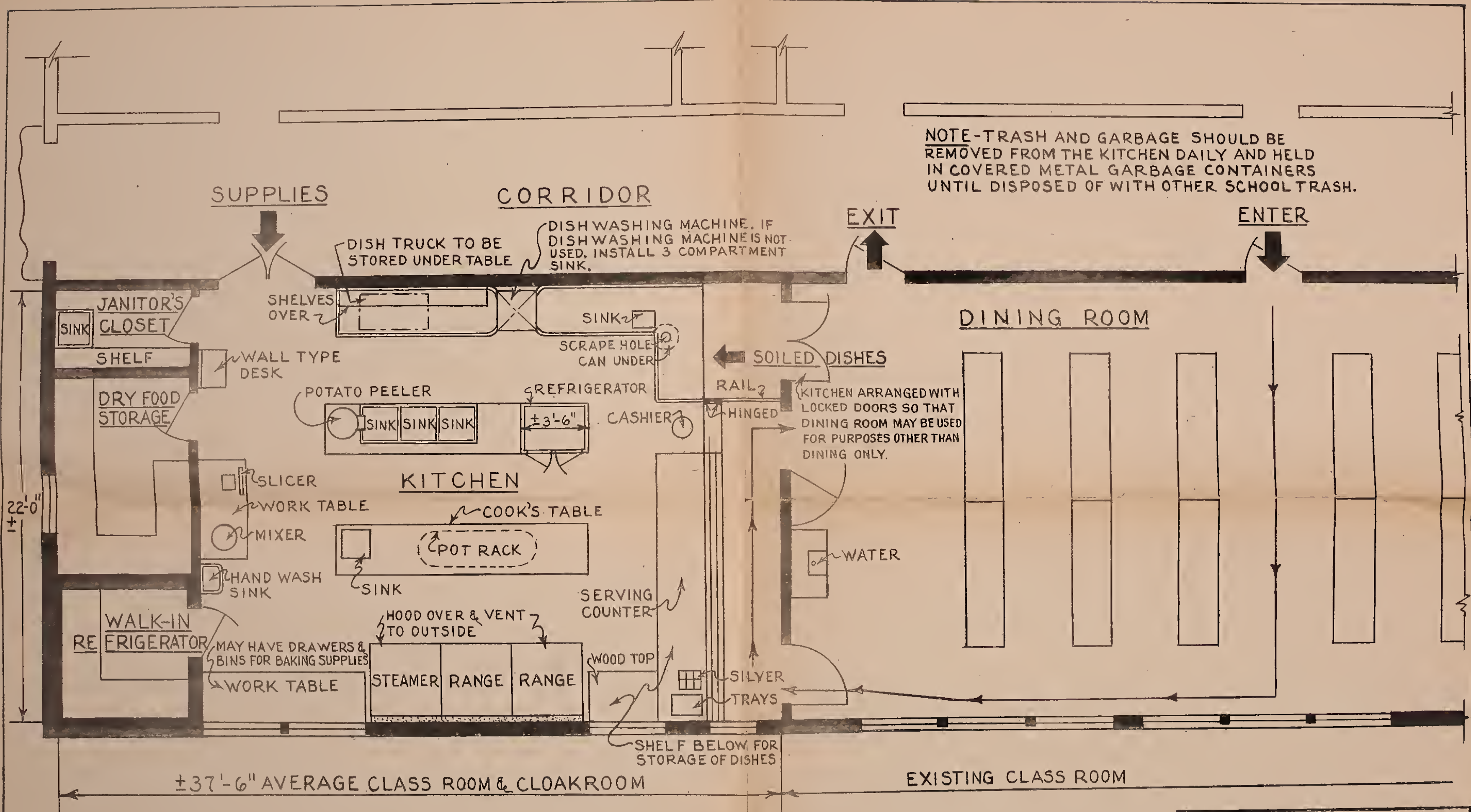
SCHOOL LUNCH FACILITIES MANUAL		
SERIES	TITLE OF SHEET	SHEET No.
SL 250	6 TO 10 CLASS ROOM SCHOOL MEAL LOAD 150 TO 250	4
	FLOOR PLAN	4-9-46
SCHOOL LUNCH DIVISION FOOD DISTRIBUTION PROGRAMS BRANCH PRODUCTION AND MARKETING ADMINISTRATION UNITED STATES DEPARTMENT OF AGRICULTURE		



PLAN OF PRESENT CLASS ROOM CONVERTED TO A KITCHEN & DINING ROOM

SCALE = 0 2' 4' 6' 8'

SCHOOL LUNCH FACILITIES MANUAL		
SERIES	TITLE OF SHEET	SHEET NO.
SL 150	4T06 CLASSROOM SCHOOL MEAL LOAD 100 TO 150	43
	FLOOR PLAN	4-9-46
SCHOOL LUNCH DIVISION FOOD DISTRIBUTION PROGRAMS BRANCH PRODUCTION AND MARKETING ADMINISTRATION UNITED STATES DEPARTMENT OF AGRICULTURE		



NOTE-TRASH AND GARBAGE SHOULD BE REMOVED FROM THE KITCHEN DAILY AND HELD IN COVERED METAL GARBAGE CONTAINERS UNTIL DISPOSED OF WITH OTHER SCHOOL TRASH.

PLAN OF PRESENT CLASS ROOMS CONVERTED TO A KITCHEN & DINING ROOM

SCALE = 0 2' 4' 6' 8'

NOTE - REFRIGERATOR MACHINERY SHOULD NOT BE INSTALLED IN THE DRY STORAGE ROOM NOR OPEN IN THE KITCHEN. MACHINERY SHOULD BE INSTALLED IN THE BASEMENT BELOW OR ON PROPER SUPPORTS ABOVE THE REFRIGERATOR.

NOTE - WHERE BUILDING WALL BEHIND THE RANGE AND STEAMER IS BUILT OF COMBUSTIBLE MATERIAL PROVIDE NON COMBUSTIBLE INSULATION.

SCHOOL LUNCH FACILITIES MANUAL		
SERIES	TITLE OF SHEET	SHEET NO.
SL 350	10 TO 14 CLASS ROOM SCHOOL MEAL LOAD 250 TO 350	5
	FLOOR PLAN	4-9-46
SCHOOL LUNCH DIVISION FOOD DISTRIBUTION PROGRAMS BRANCH PRODUCTION AND MARKETING ADMINISTRATION UNITED STATES DEPARTMENT OF AGRICULTURE		

